300 Ways to Serve EGGS

From Appetizers to Zabaglione

300 ways to serve
E G G S

ENTRÉES, CUSTARDS AND SOUFFLÉS

APPETIZERS AND CANAPÉS

OMELETS AND PANCAKES

GARNISHES AND SAUCES

SCRAMBLED EGGS

CREAMED EGGS

POACHED EGGS

STUFFED EGGS

BAKED EGGS

FRIED EGGS

BEVERAGES

SALADS

EDITED BY

Ruth Berolzheimer

DIRECTOR, CULINARY ARTS INSTITUTE

ASSOCIATE EDITORS

Edna L. Gaul - Ethel Marie McDonald
Helen Lucy Kinney - Madeleine Jasper
Ann Heiberg

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Introduction

Eggs have always been popular as food but it is only in recent years, since biochemists and nutritionists have presented us with the results of their careful and thorough research, that we are fully awake to the fact that eggs are an indispensable food. We know now, that they carry in their golden hearts every food element the human body needs and especially vitamin D which occurs so rarely in our everyday foods. Our only problem is to eat enough of them.

For the mother of growing children as well as for the hostess there is the need of acquiring enough really toothsome and attractive ways to serve eggs so that the total quantity is actually increased.

Many think of eggs entirely in terms of breakfast or possibly as a substitute for meat at luncheon. The least thorough paging through this book will prove to the alert homemaker that she may use eggs as the theme of any course from appetizers to dessert and add to those the between-meal beverages. Here she will find the simplest omelet or the most sophisticated soufflé and crêpes suzette, favorites of America and our friends on other continents, along with many new and delicious ways of serving them to add interest and delight to the family menu.

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EGG AND CAVIAR ON CELERY ROOT

4 hard-cooked eggs
1 tablespoon caviar
Salt and pepper
Boiled celery root

Force eggs through a sieve; add caviar and seasonings and mix thoroughly. Shape into a roll 1½ to 2 inches in diameter. Chill until firm. Slice and place on a round of celery root. Serves 6.

EGG AND HAM HORS D'OEUVRES

5 hard-cooked eggs
1 teaspoon minced chives
Salt and paprika
1 or 2 drops Tabasco sauce
Mayonnaise
½ pound boiled ham

Separate yolks and whites of eggs. Force yolks through sieve, add chives, seasonings and mayonnaise to moisten. Beat to a smooth paste. Chop egg whites and ham together. Mix with yolks. Form into balls 1 inch in diameter and garnish with additional mayonnaise. Makes 20 balls.

EGG BUTTER

¼ cup butter
2 hard-cooked egg yolks
½ teaspoon lemon juice
Dash Tabasco sauce
Salt and pepper

Cream butter, add mashed yolks and remaining ingredients. Blend thoroughly. Use as spread for canapés or sandwiches.

GOLDEN EGG BUTTER

4 hard-cooked egg yolks
4 tablespoons cream
½ teaspoon prepared mustard
Dash salt and pepper

Mash egg yolks; mix with remaining ingredients. Use as a spread or filling for egg whites.

EGG TOMATO APPETIZERS

Slices of large tomatoes
Slices of hard-cooked eggs
Slices stuffed olives
3 ounces cream cheese
1½ tablespoons French dressing
Watercress

On each slice of tomato arrange 3 slices of hard-cooked egg topped with olive slices. Moisten cheese with French dressing. Press mixture through pastry tube around edge of tomatoes. Garnish with watercress.

Omit cream cheese and French dressing. Spread tomatoes with prepared mustard before topping with egg slices. Sprinkle egg slices with cayenne or paprika.

PLUM-TOMATO AND EGG APPETIZERS

8 plum-tomatoes
1 recipe Golden Egg Butter
French dressing

Cut thin slice from top of plum-tomatoes. Scoop out seeds, cut a thin slice from bottom so that tomatoes will stand upright, then fill center with egg butter. Serve with dressing for 6.

FILLED EGG HORS D'OEUVRES

Whites of 4 hard-cooked eggs
1 recipe Golden Egg Butter
1 tablespoon caviar

Peel eggs and cut crosswise into halves. Separate yolks and whites, using yolks in preparing golden egg butter. Fill whites with the egg butter and garnish each half with a bit of caviar in center.

Fill egg whites with anchovy butter or liver sausage. Garnish with pimiento or pearl onions.

Fill egg whites with anchovy or other fish butter, liver sausage or cream cheese and garnish with pimiento, paprika or pearl onions.

Fill egg whites with a mixture of ½ Golden Egg Butter and ½ pea purée. Add few drops Worcestershire sauce. Garnish with a dash of cayenne.

Fill egg whites just even with the top. Turn top down on a round of buttered toast.

Cut filled egg whites into halves. Serve each piece on a slice of pickled beet on a crisp cracker.

Paper cases give individuality to appetizer eggs and make them easy to handle

EGG STUFFED CELERY

1 bunch celery
2 hard-cooked eggs, chopped
2 tablespoons Mayonnaise
Salt and pepper
Paprika
Chopped parsley

Separate stalks of celery, wash and dry. Mix eggs, mayonnaise, salt and pepper together. Fill grooves of celery and sprinkle with paprika and parsley.

Use 4 hard-cooked egg yolks instead of 2 whole eggs. Combine yolks with remaining ingredients. Season with 1 teaspoon prepared mustard and 6 drops onion juice. Fill celery and garnish with bits of pimiento or capers.

EGG SALAD FILLING FOR CELERY

2 hard-cooked eggs, minced
1 tablespoon chopped pickles
1 teaspoon chili sauce
6 small stuffed olives
2 tablespoons Mayonnaise

Mix ingredients and fill celery.

Stuffed egg appetizers add color and zest to your tray of snacks for the rumpus room

HOT EGG CANAPÉS

ANCHOVY AND EGG

4 anchovies
2 hard-cooked eggs, minced
6 small squares French toast
3 stuffed olives
Melted butter

Mix anchovies and eggs. Spread on French toast. Press a half of stuffed olive into center. Brush with melted butter and place under broiler 3 minutes. Serves 6.

EGG AND CHEESE TRIANGLES

1 egg, Dash cayenne
⅛ teaspoon salt
½ cup grated aged cheese
3 slices sandwich bread

Beat egg until foamy, add cayenne, salt and cheese and heap on slices of bread. Place under broiler until lightly browned. Cut each diagonally into 4 triangles. Serve on watercress or parsley. Makes 12.

Use ½ cup minced ripe olives instead of cheese. Bake in tiny prebaked tartlet shells in a 350°F. oven 12 minutes.

JELLIED CANAPÉS

½ tablespoon unflavored gelatin
¼ cup cold water
½ cup boiling water
2 tablespoons lemon juice
¼ teaspoon Worcestershire sauce
½ teaspoon horse-radish
Few grains salt
4 hard-cooked eggs, sliced

Soften gelatin in cold water and dissolve in boiling water. Cool; add remaining ingredients except eggs. Pour into shallow pan. When it begins to thicken, arrange center slices of eggs over surface, spacing evenly. Chill until firm. Cut sections from gelatin with egg in center and serve on buttered crackers or on cold toast rounds. For 12.

SURPRISE HORS D'OEUVRES

½ pound liver sausage, unsliced
4 hard-cooked egg yolks
2 tablespoons softened butter
½ teaspoon prepared mustard
8 rounds bread, toasted on one side

Have sausage cut straight at the ends. Do not remove casing, but scoop out center sausage carefully, leaving a wall ⅓ to ½ inch thick. Fill space with a mixture of egg yolks, butter and mustard. Chill, slice thin, remove casing and serve on untoasted side of bread round. Serve on a spray of watercress for 8.

TOMATO EGG SNACKS

3 slices peeled tomato, chopped
1 hard-cooked egg, chopped
2 tablespoons minced pickle
2 tablespoons minced onion
⅛ teaspoon salt, Dash pepper
2 tablespoons softened butter

Combine ingredients. Spread on crackers, toasted bread cut into attractive shapes or potato chips. Makes ¾ cup spread.

FRIED EGGS

FRIED EGG

METHOD 1—Have eggs at room temperature if possible. Grease frying pan just enough to keep egg from sticking. Slip egg carefully into heated pan. Add a little water and cover. The steam helps to form a coating over the yolk. Cook very slowly. Egg may be turned if desired.

METHOD 2—Put bacon drippings or other fat in a frying pan and heat. Slip egg carefully into pan. Cook slowly. Dip hot fat over top of egg during cooking. Egg may be turned if desired.

FRIED EGG SANDWICH

1 small onion, minced
1 small green pepper, minced
2 tablespoons butter
1 cup canned tomatoes
¼ teaspoon salt
Dash pepper
4 slices hot toast
4 fried eggs
Grated Swiss cheese

Sauté onion and green pepper in butter until tender. Add tomatoes, salt and pepper and cook until thickened. Spread sauce on toast, place fried egg on each slice and cover egg with grated cheese. Place under broiler until cheese begins to melt. Serve hot with bacon curls. Serves 4.

METHODS OF SERVING FRIED EGGS

Bread thick slices of eggplant and sauté in butter. Grill tomato slices. Cover each eggplant slice with a tomato slice and top with fried egg. Season and serve hot.

Serve in a nest of sweet-sour red cabbage, fried white cabbage, buttered celeriac, beets, carrots, spinach or chard.

EGGS FRENCH STYLE

2 tablespoons butter
4 tablespoons flour
1 cup milk
½ teaspoon salt
½ teaspoon paprika
⅛ teaspoon pepper
6 hard-cooked eggs
Bread crumbs

Melt butter, blend in flour and add milk and seasonings. Cook until thickened, stirring constantly. Dip eggs into the sauce, cool and roll in bread crumbs. Fry in hot deep fat (375°F.) until brown. Drain on absorbent paper. Serve with Tomato Sauce, for 3.

Cut hard-cooked eggs lengthwise into halves. Fill centers with sieved egg yolks, 2 tablespoons minced green pepper and 2 tablespoons grated sharp cheese. Refill whites and fasten halves together with picks. Prepare as above.

EGGS IN POTATO BLANKETS

3 cups mashed potatoes
4 hard-cooked eggs
1 egg, slightly beaten
Bread crumbs

Divide potatoes into 4 equal parts, shape around hard-cooked eggs. Dip into egg (diluted with 2 tablespoons water) then into bread crumbs. Fry in hot deep fat (375° F.) until brown. Drain, cut into halves and serve hot with Tomato Sauce. Serves 4.

Use sweet potatoes instead of Irish potatoes.

Used mashed rutabaga or Hubbard squash instead of potatoes.

Pat a layer of liver sausage around the eggs, roll in egg and crumbs and bake in moderate oven for 15 minutes.

Wrap egg in a slice of baked or boiled ham and heat in the oven.

EGG CROQUETTES

3 tablespoons butter
3 tablespoons flour
¾ cup milk, ½ teaspoon salt
Dash paprika
4 hard-cooked eggs, chopped
Cracker crumbs
1 egg, slightly beaten

Melt butter in top of double boiler, add flour and stir until blended. Add milk and seasonings and cook until mixture is thickened. Remove from heat and add hard-cooked eggs. Set aside to cool. When cold, shape into croquettes; roll in cracker crumbs, dip into egg (diluted with 2 tablespoons water) and again in crumbs. Fry in hot deep fat (365° to 380°F.) until brown, 2 to 5 minutes. Serves 6.

EGG CUTLETS—Add 1 teaspoon onion juice and 1 tablespoon minced parsley. Shape mixture into small cutlets and fry as above. Serve with Tomato or White Sauce.

HAM AND EGG CROQUETTES

1 can condensed cream of mushroom soup
6 hard-cooked eggs, chopped
1 teaspoon salt
½ teaspoon Worcestershire sauce
½ teaspoon prepared mustard
1½ cups soft bread crumbs
1 cup chopped cooked ham
Dry bread crumbs; 1 egg, beaten

Heat mushroom soup. Combine eggs, salt, Worcestershire sauce and mustard. Add eggs, soft crumbs and ham to soup. Heat and cook for 4 to 5 minutes. Chill. Shape into croquettes. Roll in bread crumbs, dip into egg (diluted with 2 tablespoons water) and roll again in crumbs. Fry in hot deep fat (375°F.) 2 to 5 minutes or until brown. Drain on absorbent paper. Serves 6

MEXICAN ENCHILADAS

½ cup sifted flour
1 cup corn meal
1 teaspoon baking powder
2 teaspoons salt
1½ cups milk
1½ cups grated cheese
1 onion, minced
4 to 8 red chili peppers
1 quart boiling water
3 tablespoons flour
6 eggs

Mix flour, corn meal, baking powder, salt and milk together and bake in large, very thin cakes on a hot greased griddle. Place ¼ cup cheese and a little onion on each and set in oven to keep hot. Simmer peppers in water for 15 minutes, press through sieve, blend in flour and cook until thick. Fry eggs, place one on each cake and pour pepper sauce over all. Serves 6.

TORTA CARNE

1 clove garlic, minced
¼ cup fat
1 small onion, chopped
4 small tomatoes, chopped
½ pound chopped cooked beef
½ teaspoon salt
⅛ teaspoon pepper
3 eggs

Fry garlic in hot fat. Add onion and fry until tender. Add tomatoes, meat and seasonings. Mix well; cool slightly. Beat eggs until light and add to mixture. Drop from tablespoon into a hot greased skillet and brown on both sides. For 4.

TORTA ESCADO — Use 1 cup chopped cooked fish instead of meat.

CATALAN EGGS — Heat 1 cup Tomato Sauce in skillet. Add 4 skinned slices Italian sausage and continue heating, turning over and over. Fry 4 eggs in butter or olive oil. Serve an egg on each slice sausage. Pour sauce over.

FRIED EGGS ON POTATO PATTIES

2 cups mashed potatoes
Salt and pepper
¼ cup grated cheese
Butter
1½ cups cooked tomatoes
¼ cup chopped onion
6 eggs

Season potatoes with salt and pepper and mix with cheese. Shape into 6 patties and brown in butter. Cook tomatoes and onions together to make a thick sauce. Fry eggs, place each on a potato patty and cover with sauce. Serves 6.

HUEVOS Á CABALLO

4 tomatoes, chopped
1 clove garlic, crushed
1 small onion, chopped
2 sweet green peppers, chopped
1 tablespoon butter
8 eggs
Hot fat
4 fried tortillas
4 thin slices cheese
2 avocados, chopped

Cook tomatoes, garlic and onion to make a thick sauce. Fry peppers in butter. Fry eggs in hot fat, basting to cook upper side. Place 2 eggs on each tortilla, cover with cheese slice, fried pepper and chopped avocado. Serve with Tomato Sauce. For 4.

EGG CHEESE CAKES

6 eggs, beaten
1 onion, chopped
½ cup sifted flour
1 teaspoon baking powder
½ teaspoon salt
½ pound cheese, cubed

Combine all ingredients. Using a large spoon, take up a piece of cheese with as much batter as the spoon will hold and fry in hot fat, browning both sides. Serve with hot Tomato Sauce. Serves 4.

EGGS WITH BLACK BUTTER

8 fried eggs
5 tablespoons butter
4 teaspoons sherry

Remove eggs from pan to hot platter. Place butter in pan and heat until browned but not burned. Add sherry and pour over eggs. Serves 4.

EGGS WITH FRIED TOMATOES

4 thick slices bread
Butter
8 slices bacon
2 large tomatoes
Corn meal
Salt and pepper
4 eggs
1 cup White Sauce

Remove crusts from bread and brown on both sides in hot butter. Place on hot platter and keep in a warm place. Fry bacon until very crisp. Cut 4 thick slices tomato, dip into corn meal mixed with salt and pepper and fry on both sides in bacon drippings. Place 1 on each slice of fried bread. Fry eggs in same skillet, adding a little butter if necessary. Place eggs on top of tomato, cross 2 slices bacon on each and pour white sauce over all. Serves 4.

VIRGINIA FRIED EGGS — Fry eggs in butter, dipping butter over eggs until whites are set and a film is formed over yolks. Place thin slices freshly baked ham on hot buttered toast. Place eggs on top. Heat butter remaining in pan until it is brown. Pour over eggs and serve.

Americans share their favorite breakfast with their neighbors to the north →

OMELETS AND PANCAKES

PUFFY OMELET

6 eggs, separated
6 tablespoons hot water
¾ teaspoon salt
Dash pepper
1½ tablespoons butter or other fat

Beat egg whites until stiff. Beat yolks until thick and lemon colored, beat hot water into them and add salt and pepper. Fold yolks and stiffly beaten whites together. Melt butter in omelet pan, grease bottom and sides of pan. Turn egg mixture into pan, cover and cook over low heat until it is puffy and a light brown underneath, then place in a moderate oven (350°F.) for 10 to 15 minutes or until top is dry. Touch top of the omelet lightly with the finger and if the egg does not stick to the finger the omelet is done. Do not overcook it or it will shrink and be tough. Loosen edges of omelet, cut through the center, slip a spatula or flexible knife under side next to handle of pan, fold ½ over the other and press slightly to make it stay in place, slip onto a hot plate and serve at once. Serves 6.

FRENCH OMELET

6 eggs
¾ teaspoon salt
Dash pepper
2 tablespoons butter

Beat eggs just enough to mix whites and yolks; add salt and pepper. Heat butter in an omelet pan, pour a little of it into the beaten eggs and reheat the remainder. Turn eggs into pan and as mixture cooks on the bottom and sides, prick it with a fork so that the egg on top will penetrate the cooked surface, and run under the sides. While the eggs are still soft, but thickened, fold over, let stand a few minutes to brown and turn onto a hot dish. Serves 6.

VARIATIONS OF PUFFY OMELET OR FRENCH OMELET—may be made by adding one of the following to the omelet before it is cooked.

ANCHOVY—Omit salt and add 1 teaspoon each of anchovy paste and minced parsley.

ARTICHOKE—Heat 6 artichoke hearts, cooked and chopped; 1 clove garlic, minced; 4 tablespoons minced onion in 2 tablespoons olive oil; add to eggs before cooking.

BEAN SPROUT—Add 1 cup drained bean sprouts and ½ cup chopped cooked bacon or ham to egg yolks.

BREAD—Soften 2 slices dry bread in cream or evaporated milk. Omit water in puffy omelet and add bread, with as much cream as the bread will hold, to the egg yolks and proceed as for puffy omelet.
Sauté bread cubes in butter, add with ½ cup milk to yolks and cook as French omelet.

CHEESE—Sprinkle ⅓ cup grated or ground cheese over the center of omelet while it is cooking.

CLAM—Add 1 cup minced cooked clams to egg yolks. Serve omelet with a highly seasoned tomato sauce.

CORN—Add 2 cups cooked corn to eggs in French omelet.

COTTAGE CHEESE—Add 1 cup cottage cheese and ¼ cup chopped pimiento to egg yolks.

CREOLE—Cook 3 onions, chopped; 4 tomatoes, diced; 3 green peppers, chopped; 1 teaspoon paprika in 2 tablespoons olive oil until vegetables are tender. Serve with French omelet.

DANDELION—Sauté 1½ cups white dandelion tips in 3 tablespoons butter. Mix with eggs before cooking.

FISH—Chop 1 cup any cooked fish, season with salt and pepper and moisten with a little cream. Add to egg yolks.

HAM OR OTHER MEAT—Sprinkle 1 cup minced cooked meat over the center of the omelet while it is cooking. The meat may be browned in a small amount of fat before it is added.

JARDINIÈRE—Stir into the beaten eggs a mixture of chopped parsley, onion, chives, shallots and a few leaves each of sorrel and chervil, minced. Add 3 tablespoons of the mixture.

LOBSTER—Add 1 cup minced cooked lobster, 2 tablespoons chili sauce and 1 teaspoon minced onion to egg yolks.

MUSHROOM—Add ½ cup chopped cooked mushrooms to eggs before cooking.

ONION—Mix 1 tablespoon chopped onion and 1 teaspoon chopped parsley. Add to the omelet mixture before cooking.

OYSTER—Chop 12 oysters, combine with 1 cup thin cream sauce, season with cayenne and Worcestershire sauce. Add to eggs in French omelet.

PARSLEY—Scatter 3 tablespoons minced parsley over the center of the omelet while it is cooking.

RUM—Omit pepper, use ⅛ teaspoon salt; add 1½ teaspoons confectioners' sugar and 2¼ tablespoons rum to beaten eggs, cook as directed. Pour 6 tablespoons rum around omelet on platter, ignite rum and serve at once. If desired, sprinkle omelet with sugar.

FILLINGS FOR OMELET

Variations of the plain Puffy Omelet or the plain French Omelet may be made by spreading one of the following on top just before the omelet is folded.

APRICOT AND BRANDY—Spread 1 cup apricot jam to which has been added 1 tablespoon brandy, on omelet.

BACON—(A) Sprinkle chopped crisp bacon over omelet. (B) Fry ½ cup diced bacon until crisp and brown. Remove from pan and fry 1 cup ¼-inch potato cubes in fat until brown, drain and mix with bacon. Fold part in omelet and surround omelet with remainder.

CHEESE—Season grated cheese with Worcestershire sauce and sprinkle over omelet.

CHICKEN OR TONGUE—Pour creamed chicken or tongue over omelet, fold and serve with additional cream chicken or tongue.

CHICKEN LIVERS AND MINCED ONION—Sprinkle cooked livers and onion over omelet.

CRANBERRY—Spread omelet with ¾ cup cranberry sauce. Fold. Omit pepper.

CROUTONS—Sauté dry bread cut into ¼-inch cubes in butter. Sprinkle over omelet before folding.

FISH—Use any cooked fish as oysters, shrimp, salmon, tuna, crab meat or lobster. Chop fine, season with salt and pepper and moisten with cream sauce. Spread on omelet.

FRUIT — Cover omelet with fresh or canned drained berries or diced fruit before folding.

HASH—Spread corned beef hash over omelet before folding.

JELLY OR MARMALADE—Spread any jelly, jam or marmalade over omelet just before folding. Omit pepper and reduce salt one-half.

KIDNEY—Highly seasoned stewed kidneys may be chopped and added to omelet when baked.

RICE—Add ⅓ cup cooked rice and dash of tomato catchup to egg yolk-milk mixture of puffy omelet.

SAUSAGE—Spread cooked sausage meat over omelet before serving.

SWEETBREADS—Serve boiled, braised, broiled or creamed sweetbreads over omelet.

TOMATO—Spread omelet with Tomato Sauce before folding.

TOMATO AND CHEESE — Cover omelet with thin slices fresh tomatoes, then with grated cheese. Place under broiler until cheese melts.

VEGETABLE—Cooked vegetable as chopped spinach, broccoli, braised chicory, sautéed mushrooms, creamed asparagus or creamed peas are delicious fillings for omelets. Omelets may be served on a bed of buttered and seasoned vegetables.

Speed this fluffy golden omelet to the table on a hot platter accompanied by succulent sautéed mushrooms

EGG FOO YUNG OR CHINESE OMELET

½ cup finely diced cooked bacon or ham
½ cup minced onion
¼ cup sliced water chestnuts
1 cup bean sprouts
5 eggs

Combine meat, onion, chestnuts and sprouts and mix well. Beat eggs until thick. Add meat and vegetables. Divide into 6 portions, mold into a soup ladle or cup and pour carefully into a shallow pan of hot fat or oil and brown. Serves 3 to 6.

Use 1 No. 2 can mixed Chinese vegetables and ½ cup shredded cooked chicken, instead of first 4 ingredients above.

EGG FOO YUNG WITH CHICKEN—Use finely diced chicken instead of bacon or ham.

EGG FOO YUNG WITH SHRIMP OR LOBSTER—Use shrimp or lobster instead of bacon or ham.

EGG FOO YUNG WITH GREEN PEPPER—Use ½ cup diced celery and 1 large green pepper, chopped, instead of water chestnuts.

SALT MACKEREL OMELET

5 eggs, separated
¾ teaspoon paprika
¼ cup water
1 cup cooked and flaked freshened mackerel
2 tablespoons butter

Beat yolks and whites of eggs separately. To yolks add paprika, water and mackerel. Fold in egg whites carefully. Melt butter in a heavy skillet or omelet pan and pour in egg mixture. Cook until omelet is puffy and golden brown. Fold carefully and serve at once on a hot platter. Serves 5.

OMELET WITH FLOUR

1 cup milk
2 tablespoons flour
½ teaspoon salt
4 eggs, separated

Add ¼ cup milk to flour and salt and beat until smooth. Add remainder of milk. Beat yolks until thick and lemon colored. Add milk mixture and fold in stiffly beaten egg whites. Pour into hot buttered skillet or omelet pan and cook as for Puffy Omelet. For 4.

SWEDISH OMELET—Add ½ cup grated sharp cheese to milk.

POTATO OMELET

3 eggs, separated
3 tablespoons cream or milk
1 cup mashed potatoes
1 teaspoon salt
¼ teaspoon pepper
Onion juice
Chopped parsley
Butter

Add egg yolks and cream to potatoes and beat until smooth. Season to taste with salt, pepper, onion juice and chopped parsley. Beat whites until stiff. Fold into potato mixture. Place in buttered skillet and bake in moderate oven (350°F.) until brown. Fold and turn onto a hot platter. Serve at once. Serves 4 to 6.

OMELET WITH BACON

8 slices bacon
8 eggs
½ teaspoon salt

Fry bacon until crisp. Beat eggs with salt. Reduce heat under bacon. Arrange bacon neatly in skillet and pour eggs over it. As egg cooks cut slits in it to allow uncooked egg to run underneath. When eggs are set, loosen from skillet and serve whole on a hot platter. For 6.

SPANISH OMELET

½ green pepper, minced
1 tablespoon minced onion
2 tablespoons fat
6 stuffed olives, sliced
1¾ cups cooked tomatoes
1 tablespoon sliced mushrooms
1 tablespoon capers
¼ teaspoon salt
Few grains cayenne
Puffy Omelet

Sauté pepper and onion in fat until tender but not brown. Add olives and tomato and cook down to a thick sauce. Add remaining ingredients. Place 4 tablespoons sauce on omelet before folding and pour remainder over top. Serves 4.

OMELET WAFFLES

4 eggs, separated
¼ cup flour
6 tablespoons hot water
½ teaspoon salt
⅛ teaspoon pepper
2 tablespoons melted butter
2 tablespoons chopped parsley

Beat egg yolks until lemon colored. Combine flour, hot water, salt, pepper and butter. Beat until smooth, add to egg yolks. Fold in the stiffly beaten egg whites and parsley. Bake for 2 minutes on hot waffle iron. Serves 2 to 4.

NOODLE OMELET

1 cup broken noodles
½ cup butter
3 eggs, well beaten
Salt
Pepper

Cook noodles in boiling salted water 10 minutes. Drain well. Heat butter in skillet, add noodles and brown lightly. Season eggs with salt and pepper. Stir into noodles and cook slowly until eggs are firm. Serve with applesauce. Serves 6.

SHRIMP OMELET

5 eggs
1 tablespoon soy sauce
½ cup chopped onions
2 tablespoons peanut oil or butter
½ cup minced cooked shrimp

Beat eggs well, add soy sauce and onions. Heat oil in skillet. Add half the egg mixture. Spread shrimp on top and add remaining egg. Cook over low heat until eggs are set. Serves 4.

STRAWBERRY OMELET

1 pint strawberries
¼ cup sugar
1 French Omelet

Wash and hull berries; cut in halves and cover with sugar. Let stand several hours. Prepare omelet. Spread strawberries on 1 half, fold and serve on hot platter. Garnish with whole berries, if desired. Serves 6.

CANTON OMELET

4 eggs
2 tablespoons chopped cooked ham
3 water chestnuts, chopped
2 mushrooms, chopped
2 teaspoons soy sauce
2 tablespoons butter

Beat eggs slightly. Add ham, chestnuts, mushrooms and soy sauce. Heat butter in skillet. Pour in egg mixture and cook over low heat until eggs are set. Serves 4.

CHEESE CUBE OMELET

¼ pound cheese, diced
½ cup cook diced celery
1 tablespoon minced pimiento
1 cup hot seasoned White Sauce
1 Puffy or French Omelet

Just before serving, combine cheese, celery, pimiento and sauce. Pour over omelet. For 6.

TAPIOCA OMELET

¾ cup milk
2 tablespoons quick-cooking tapioca
½ teaspoon salt
⅛ teaspoon pepper
1 tablespoon butter
4 eggs, separated

Scald milk. Add tapioca, salt and pepper. Cook 20 minutes in a double boiler, stirring occasionally. Add butter and beaten egg yolks. Fold in stiffly beaten egg whites. Pour into hot buttered skillet and bake in moderate oven (350°F.) 20 minutes. Serves 4.

If desired, add 1 cup diced cooked chicken or any of the variations of Puffy or French Omelet. The tapioca makes this omelet less likely to fall.

Some like cheese shredded and folded into the omelet; some like it cubed on top

CRÊPES SUZETTE

3 eggs, well beaten
2 tablespoons flour
½ teaspoon salt
1 tablespoon milk
1 tablespoon water
1 teaspoon grated orange rind

SAUCE

3 tablespoons butter
½ cup sugar
⅓ cup orange juice
½ teaspoon grated orange rind
Curaçao

Combine ingredients for crêpes and beat well. Bake in thin cakes on hot greased griddle, browning both sides. Make sauce by creaming butter and sugar together, beating orange juice and rind in gradually. Spread on cakes as they are baked and roll up quickly. To serve, pour curaçao over crêpes and ignite; turn crêpes over as blazing continues. Serve as soon as flame goes out. Serve with additional sauce. Serves 4.

If preferred fold crêpes in quarters.

SWEDISH PANCAKES WITH LINGONBERRY

3 eggs
1 cup milk
1½ cups sifted flour
1 tablespoon sugar
½ teaspoon salt
½ cup cream
2 tablespoons melted butter
2 cups lingonberry sauce
Confectioners' sugar

Beat eggs until very light. Add half the milk and fold in flour sifted with sugar and salt. Add cream, butter and remaining milk. Bake in large cakes on a hot griddle. Place 2 tablespoons sauce on each and roll up. Sprinkle with confectioners' sugar or stack small cakes with sauce between. Serves 6.

DUTCH PANCAKE

4 eggs
½ cup sifted flour
½ teaspoon salt
½ cup milk
2 tablespoons soft butter
Confectioners' sugar
Jam

Beat eggs. Sift flour and salt together and add to eggs alternately with milk, to make a smooth batter. Spread butter over bottom and sides of cold frying pan. Pour in batter and place in a hot oven (400°F.). Bake 20 to 25 minutes, reducing heat gradually to moderate (350°F.) during baking. Pancake should puff up at the sides and be crisp and brown. Sprinkle with confectioners' sugar and spread with jam. Roll like an omelet. Serve on hot platter. Serves 4.

POLISH PANCAKES

3 eggs
6 tablespoons milk
1 teaspoon flour
¼ teaspoon salt
1 teaspoon sugar
4 teaspoons butter
¾ cup strawberry jam
2 cups sliced peaches
Confectioners' sugar

Beat eggs until foamy, add milk, flour, salt and sugar. Beat well. Melt 1 teaspoon butter in 9-inch skillet, tilting to cover entire bottom. Pour ¼ of egg mixture into hot skillet covering surface evenly. Cook until firm enough to roll. Slip pancake from skillet onto a clean cloth, spread with jam and peaches and roll up. Repeat, making 4 filled pancakes in all. Sprinkle with confectioners' sugar, slice and serve warm. Serves 4.

Other fruit and jam combinations may be used: apricot and raspberry; pear and blackberry.

FILLED PANCAKES

(These pancakes are eaten with soup. The meat in the filling is that cooked in preparing the soup stock.)

1 cup sifted flour
½ teaspoon salt
½ teaspoon baking powder
1 cup milk
5 eggs
1 cup ground meat (from soup)
1 egg yolk
1 cup minced onion
2 tablespoons butter
Bread crumbs

Sift flour, salt and baking powder together. Add milk and 3 eggs, well beaten, and mix to a smooth batter. Bake in thin cakes in a greased skillet. Let cool. Mix meat with egg yolk and 1 egg. Season with salt and pepper to taste. Sauté onion in butter, add meat mixture and cook 2 minutes. Spread on pancakes and roll tightly. Beat remaining egg. Dip rolled pancakes in egg and then in crumbs and fry in hot fat until well browned. Serve with bouillon or other thin soup. Serves 6.

POTATO PANCAKES

2 cups thoroughly drained grated uncooked potatoes
4 eggs, separated
¼ teaspoon baking powder
1 teaspoon salt
1 tablespoon flour

To prepare potatoes, pare and soak in cold water 12 hours. Grate and drain thoroughly. Add egg yolks, baking powder, salt and flour and beat well. Fold in stiffly beaten egg whites. Drop from a tablespoon onto a hot well greased skillet. Brown on both sides. Serve with applesauce. Serves 4.

SCRAMBLED EGGS

6 eggs
¾ teaspoon salt
⅛ teaspoon pepper
⅓ cup cream or rich milk
2 tablespoons butter

Beat eggs slightly until yolks and whites are broken, but not too well mixed. Add seasonings and cream and mix. Heat butter in skillet until melted and hot enough to sizzle when a drop of egg is added. Add eggs, reduce heat and cook slowly, stirring the eggs from the bottom as they become firm and browned slightly. Serve as soon as eggs are fairly firm (but not dry) throughout. Garnish with slices of crisp bacon. Serves 6.

ANCHOVY—Rub 3 anchovies into a smooth paste, season with lemon juice, paprika and a few drops of onion juice and add when eggs are nearly done. Serve on toast with tart or jellied garnish.

Spread hot toast with anchovy paste just before serving.

BACON AND PEAS—Add ⅓ cup chopped crisp bacon and ¾ cup cooked peas.

CHEESE—(A) Add ½ to ¾ cup grated cheese to the eggs before cooking.

(B) Add ¾ to 1 cup cottage cheese and 1½ teaspoons minced chives to eggs when they begin to pile. Finish cooking.

CROUTON — Sauté bread cubes in bacon drippings until brown; add to scrambled eggs.

CURRIED—Add 4 tablespoons curry powder to egg mixture. Serve on toast or biscuits.

COOKED VEGETABLE — Add ¾ cup any cooked vegetable desired.

FOWL OR MEAT—Add ¾ cup diced cooked fowl, dried beef, fried sausage or other meat to egg mixture.

HAM—Sauté cubes of ham, add egg mixture and cook as described.

HERRING—Add ¾ to 1 cup shredded smoked herring when eggs are nearly finished cooking.

LIVER—Add sautéed chicken or calf's liver.

MUSHROOM — Use mushroom soup instead of milk or cream or add sautéed mushrooms.

ONION AND PARSLEY—The addition of onion juice and chopped parsley improves the flavor of the eggs.

POTATO—Make a depression in stuffed baked potato and fill with scrambled eggs.

SPANISH EGGS—Cook chopped green pepper, pimiento with equal parts chili sauce and grated cheese in butter about 5 minutes. Add to eggs before cooking.

UNUSUAL SCRAMBLED EGGS—Use ½ cup thick sour cream instead of cream or milk. Add ½ teaspoon prepared mustard.

EGG FRIZZLE

¼ pound chipped beef
4 teaspoons butter
4 eggs, beaten
⅛ teaspoon pepper
¼ cup milk

Cook dried beef in butter until slightly crisp. Combine eggs, pepper and milk and mix well. Pour over beef and cook as for Scrambled Eggs. Serve garnished with sprigs of parsley. Serves 4.

EGGS À LA CARACAS—Heat 1 tablespoon grated cheese with beef. Use 1 cup tomatoes instead of milk. Add onion juice and ¼ teaspoon Worcestershire sauce, if desired.

Use 1 cup diced cooked beef or veal instead of chipped beef and tomato catchup instead of milk.

EGGS AND PORK SAUSAGE

½ pound bulk pork sausage
3 cups dry cubed bread
6 eggs, beaten
6 tablespoons milk
½ cup grated cheese

Sauté sausage in skillet until well browned. Pour off most of the fat. Add bread cubes and brown. Combine eggs, milk and cheese and add to sausage mixture. Cook as for Scrambled Eggs. Serve at once with grilled tomatoes. Serves 6.

EGGS IN ONION SAUCE

3 medium onions, sliced
1 sweet pepper, sliced
2 tablespoons fat
6 eggs
Salt and pepper
Parsley

Cook onions and sweet pepper in fat until tender and brown. Beat eggs slightly; add seasoning and pour over the onions. Cook as for Scrambled Eggs. Remove to a hot platter and garnish with parsley. Serves 6.

EGGS WITH SHERRY AND ORANGE

6 eggs
1 tablespoon sherry
3 tablespoons Tomato Sauce
½ teaspoon salt
Dash cayenne
Butter
Grated orange rind

Beat eggs until frothy. Blend in sherry and tomato sauce. Add seasonings. Melt butter in frying pan and pour in the mixture. Cook slowly, stirring until thickened. Sprinkle with grated orange rind and serve immediately. Serves 6.

EGGS WITH SHRIMP

½ cup sautéed mushrooms
½ cup cooked shrimp
3 tablespoons butter
5 eggs, beaten
Salt and pepper

Cook mushrooms and shrimp in butter until lightly browned. Beat eggs, add seasonings and pour over the shrimp mixture. Cook as for Scrambled Eggs. Slip onto hot platter. Serves 4.

METHODS OF SERVING SCRAMBLED EGGS

EGG AND CHEESE TOAST—Spread hot buttered toast with heated tomato catchup, heap scrambled eggs on toast, cover with grated cheese and place under broiler to melt cheese.

EGGS WITH HOMINY AND CHEESE SAUCE—Serve hot buttered hominy covered with Cheese Sauce surrounded with scrambled eggs, garnished with parsley.

EGGS IN SAUSAGE CUPS—Fry summer sausage (with casing left on) in hot butter until edges curl up forming a cup. Remove casing, fill cups with scrambled egg, garnish with paprika and chopped parsley.

EGGS ON SPANISH TOAST — Combine 2 eggs, slightly beaten, ¾ cup tomato juice, 1 teaspoon sugar and ¼ teaspoon salt. Dip 5 or 6 slices of bread into mixture, moistening both sides. Brown on both sides in greased hot frying pan. Place on hot platter and heap with scrambled eggs.

EGGS IN MUFFINS — Hollow out centers of muffins or buns. Toast lightly and fill with eggs.

EGGS WITH RICE AND CHEESE — Pile hot rice on platter. Surround with eggs and top with hot Cheese Sauce.

SCRAMBLED MATZOTH

6 matzoth soaked in water
4 eggs, beaten
½ teaspoon salt

Squeeze any excess water from the matzoth; add beaten eggs and salt. Mix well. Pour into hot greased skillet and cook as for Scrambled Eggs. Serve at once. Serves 4.

CHOW EGGS

6 eggs
½ cup chopped cooked meat
¼ cup chopped mushrooms
½ cup chopped water chestnuts
1 cup chopped bamboo shoots
½ teaspoon salt

Beat eggs and add remaining ingredients. Cook as for Scrambled Eggs. Garnish with parsley and serve with soy sauce. Serves 6.

SCRAMBLED EGGS WITH ASPARAGUS

6 eggs
½ cup cooked asparagus tips
Salt and pepper
1 tablespoon butter

Add unbeaten eggs to asparagus and mix together. Season with salt and pepper. Melt butter in frying pan, add eggs and cook slowly, stirring constantly, until eggs are set. Serve on hot buttered toast. Serves 6.

CAULIFLOWER — Use cooked cauliflowerets instead of asparagus.

CELERY — Use cooked chopped celery instead of asparagus.

KIDNEY — Use chopped cooked kidney instead of asparagus.

SAUSAGE — Use chopped Vienna sausages instead of asparagus.

TOMATO — Use chopped tomato instead of asparagus.

Omit asparagus. Serve on bed of buttered spinach

SCRAMBLED EGGS WITH MUSHROOMS

5 eggs
½ teaspoon salt
⅛ teaspoon pepper
½ cup condensed mushroom soup
½ cup water
1½ tablespoons butter

Combine first 5 ingredients and mix well. Melt butter in frying pan, add eggs and cook slowly, stirring constantly, until eggs are set. Serve on hot buttered toast with bacon. Serves 5.

WITH OYSTERS — Combine 4 eggs, ½ pint oysters, ¾ teaspoon salt, ⅛ teaspoon pepper and 2 tablespoons cream. Cook as above in 2 tablespoons butter. Serves 6.

SCRAMBLED EGGS WITH PRESERVES

6 eggs
2 tablespoons marmalade
1 tablespoon butter

Add unbeaten eggs to marmalade and mix. Melt butter in frying pan, add eggs and cook slowly, stirring constantly until eggs are set. Serve on hot buttered toast. Serves 6.

Use apricot or prune purée instead of marmalade.

OLIVE SCRAMBLED EGGS

4 eggs
¼ cup water
¼ teaspoon salt
⅛ teaspoon pepper
⅛ teaspoon paprika
3 strips bacon
¼ cup minced stuffed olives

Beat eggs slightly with water. Add salt, pepper and paprika. Cut bacon into 1-inch pieces, fry lightly, add olives and eggs and cook slowly, stirring constantly until eggs are as firm as desired. Serves 4.

BAKED EGGS OR SHIRRED EGGS

6 or 12 eggs
Salt and pepper

Melt 1 teaspoon of butter in each custard cup. Break 1 or 2 eggs into each cup. Sprinkle with salt and pepper and dot with butter. Bake in moderate oven (350°F.) until the eggs are firm but not hard, about 15 minutes. Serve in the cups. Serves 6.

CHEESE—Sprinkle grated American cheese over eggs before baking.

CHICKEN LIVERS—Line custard cups with sautéed chicken livers, add egg and 1 tablespoon cider to each and sprinkle with bread crumbs.

PORK SAUSAGE—Line custard cups with thin slices of cooked pork sausage; add egg, salt, pepper and 1 tablespoon Tomato Sauce or catchup to each and sprinkle with buttered crumbs.

ROQUEFORT BAKED EGGS—Place 2 teaspoons Roquefort cheese in bottom of each greased custard cup, melt cheese in oven, add eggs and continue as described above. Serve with Tomato Sauce.

EGGS À LA SUISSE—Cover bottom of buttered custard cups with grated cheese, add eggs, pour in enough thin cream to cover egg and top with layer of grated cheese. Bake as above. Serve Eggs à la Suisse in patty shells filled with curry sauce.

EGGS IN MUSTARD SAUCE—Add 1 teaspoon prepared mustard and 3 tablespoons grated cheese to 1 cup White Sauce. Break 6 eggs into a buttered baking dish, pour sauce over them and cover with buttered bread crumbs. Bake as above. Serves 6.

Sprinkle chopped parsley in dish before adding eggs.

FLUFFY EGG NESTS

6 eggs
Salt and pepper
6 slices hot buttered toast

Separate eggs, leaving each yolk in the shell until ready to use. Season whites with salt and pepper and beat until stiff enough to form sharp peaks. Heap onto toast and make a hollow in the center of each mound. Slip egg yolks into hollow, season and bake in moderate oven (350°F.) until white is browned and yolks are firm. Garnish with paprika and parsley. Serves 6.

One cup grated or shredded American cheese may be sprinkled over eggs before baking.

Brown 6 slices baked ham in butter and place on toast slices before heaping egg whites on top. Or use rusks instead of toast.

For the ever-popular brunch your gang will like fluffy egg nests with plenty of broiled bacon

EGGS FLORENTINE

3 cups cooked spinach
6 eggs
Salt
½ pound American cheese
1 tall can evaporated milk
2 cups buttered crumbs

Chop spinach very fine and heat; turn into shallow baking dish. Make 6 small wells in the spinach, drop an egg into each and season with salt. Prepare a cheese sauce by heating the cheese and milk over boiling water until cheese is melted. Pour hot sauce over eggs and spinach. Sprinkle with crumbs and bake in moderate oven (350°F.) until brown, about 25 minutes. Serves 6.

Bake in individual baking dishes and garnish with a border of mashed potatoes put through a pastry tube.

Asparagus or Swiss chard may be used instead of spinach.

Add the cheese sauce and your eggs Florentine are ready for the oven

BAKED EGGS ON SPANISH RICE

1 cup uncooked rice
2½ cups cooked tomatoes
½ small onion, sliced
¾ teaspoon salt
1 bay leaf, 2 cloves
2 tablespoons melted butter
2 tablespoons flour
6 eggs
2 tablespoons grated cheese
½ cup buttered bread crumbs

Cook rice in boiling salted water until tender; drain and rinse with hot water. Simmer tomatoes, onion, salt, bay leaf and cloves together for 10 minutes. Strain. Blend butter with flour in saucepan and add strained tomatoes stirring constantly. Cook until thickened. Arrange layer of rice in greased casserole and make 6 depressions in the rice. Place an egg in each depression. Pour tomato sauce over all and sprinkle with cheese and bread crumbs. Bake in moderate oven (350°F.) until eggs are firm, about 15 minutes. Serves 6.

BAKED EGGS, SPANISH STYLE

3 tablespoons chopped onion
3 tablespoons chopped green pepper
¼ cup butter
6 eggs
Salt and pepper
¼ cup bread crumbs
½ cup grated cheese

Brown onion and pepper in butter, then pour into baking dish. Break eggs into dish, being careful not to break the yolks. Season with salt and pepper. Mix crumbs with cheese and sprinkle over eggs. Bake in moderate oven (350°F.) about 15 minutes or until eggs are firm. Serve in baking dish. Serves 3 to 6.

Omit pepper and use grated Parmesan cheese over onion.

Add 1 tablespoon flour and 1 cup tomato purée after browning onion and pepper. Add 2 tablespoons chopped celery, ¼ teaspoon salt and 1 teaspoon chili powder. Simmer until thickened and celery is tender. Break eggs into custard cups and add 2 tablespoons sauce to each.

Use olive oil and pimiento instead of butter and green pepper, add 1 cup tomato pulp instead of crumbs and cheese. Cover each egg with sauce and bake as above.

BAKED EGGS FOR LUNCHEON

1½ cups chopped cooked meat
1½ cups cracker crumbs
Salt and pepper
¾ cup gravy or milk
6 eggs

Combine meat, crumbs, salt, pepper and gravy or milk. Heat. Fill buttered muffin pans ⅔ full with mixture. Break an egg into each pan. Bake in a moderate oven (350°F.) until eggs are set. Serves 6.

EGGS BAKED IN CHEESE SAUCE

¼ cup butter
¼ cup flour
½ teaspoon salt
⅛ teaspoon pepper
2 cups milk
½ cup grated sharp cheese
4 eggs

Prepare a sauce of the butter, flour, seasonings and milk. Add cheese and stir until melted. Pour cheese sauce into greased baking dish and let cool slightly to thicken. Make 4 hollows in sauce with back of spoon and break 1 egg into each. Season eggs, cover and bake in moderate oven (350°F.) until eggs are firm. Serves 4.

A dish about 7 inches by 1½ inches or small ramekins or custard cups for individual service may be used.

EGGS À LA BENEDICTINE—Place slice of ham on slice of buttered toast, then a slice of grilled tomato, next the baked egg, cover with the sauce flavored with ¼ cup sherry.

EGGS BAKED IN POTATOES

3 large potatoes
3 tablespoons butter
½ teaspoon salt
⅛ teaspoon pepper
4 tablespoons hot milk
6 eggs

Scrub and dry potatoes. Bake in hot oven (425° to 450°F.) until tender, about 45 minutes. Cut into halves and scoop out potatoes, being careful not to break skin. Mash potatoes; add butter, salt, pepper and milk. Beat until light and fluffy. Fill potato shells, leaving a hollow in each. Place an egg in each hollow. Season with additional salt and pepper and bake in moderate oven (350°F.) until eggs are firm. Serves 6.

BAKED EGGS WITH HAM—Break eggs into buttered baking cups, dot with butter and bake in a moderate oven (350°F.) until firm, about 15 minutes. Remove carefully from cups and serve with slices of broiled ham. Garnish with parsley.

Eggs need not be round just because it's customary. Try using square pans, just to be different

EGGS IN MORNAY SAUCE

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
½ bay leaf
1 teaspoon minced parsley
1½ teaspoons minced onion
1 cup milk
2 tablespoons Parmesan or Gruyère cheese
6 eggs

Melt butter, add flour, salt, pepper, bay leaf, parsley and onion. Blend. Add milk and cook until thickened, stirring constantly. Remove bay leaf; add cheese. Place 1 tablespoon sauce in each custard cup, place egg in each and cover with 2 additional tablespoons sauce. Bake in moderate oven (350°F.) until eggs are firm. Serve in the cups. Serves 6.

Or bake in large shallow dish and serve on toast with sauce.

EGGS IN TOMATO CASES

6 small tomatoes
2 tablespoons butter
Salt and pepper
6 eggs

Cut tops from ripe tomatoes. In the center of each make a hollow large enough to hold an egg. Add 1 teaspoon butter, season with salt and pepper and break an egg into each. Bake in moderate oven (350°F.) until eggs are firm and tomatoes are cooked. For 6.

EGGS WITH MUSHROOM CAPS

9 Stuffed Hard-Cooked Eggs
18 mushroom caps, sautéed
2 cups mushroom soup

Top each egg half with a mushroom cap. Place in baking dish and add soup. Heat thoroughly in 350°F. oven. Serves 6.

Stuffed eggs have a pixie look when they wear caps of nut-brown broiled mushrooms

EGGS IN BACON RINGS

6 slices bacon
6 eggs
Salt and pepper
Rounds of hot buttered toast
Parsley

Grease bottoms of custard cups, curl a slice of bacon around inside of each cup. Break an egg inside each bacon ring, season with salt and pepper and bake in moderate oven (350°F.) until firm, but not hard. Remove carefully from cup so that the egg and bacon will remain together. Place on rounds of toast. Arrange on platter and garnish with parsley. Serves 6.

If preferred, bacon may be fried or broiled until cooked but not crisp, before placing in custard cups.

Use seasoned mashed potatoes instead of hot buttered toast.

Serve on toasted English muffins or rusks.

EGGS IN PIMIENTO CUPS

6 canned pimientos
6 eggs
Salt and pepper
6 tablespoons cream or evaporated milk
2 tablespoons butter
3 tablespoons flour
1 cup milk
3 tablespoons grated cheese
Buttered toast

Place pimiento cups in custard cups and drop an egg into each. Season with salt and pepper and add 1 tablespoon cream to each one. Bake in moderate oven (350°F.) until eggs are firm. Meanwhile, blend butter and flour, add milk and cook until thick, stirring constantly. Add cheese. Serve pimiento cups on toast covered with sauce, for 6.

EGGS NEW ORLEANS

2½ cups tomatoes
½ green pepper, chopped
1 small onion, chopped
½ cup chopped celery
1 teaspoon sugar
¾ teaspoon salt
⅛ teaspoon pepper
1 bay leaf
¾ cup bread crumbs
4 eggs
½ cup grated American cheese

Cook tomatoes, pepper, onion, celery, sugar and seasonings together for 10 minutes. Remove bay leaf, add bread crumbs and place in casserole. Break eggs on top, sprinkle with salt and pepper and cover with grated cheese. Bake in moderate oven (350°F.) until eggs are firm and cheese has melted, 15 to 20 minutes. Serves 4.

If desired, place mixture in 4 buttered individual baking dishes and break an egg into each. Serve in baking dishes.

EGGS IN TOMATOES

1 small onion
2 cups cooked tomatoes
1 teaspoon salt
¼ teaspoon pepper
6 eggs
6 slices buttered toast

Cut onion into small pieces and place with tomatoes in shallow baking pan. Bake in moderate oven (350°F.) for 10 minutes. Add salt and pepper. Break eggs and place on tomatoes, being careful not to break yolks. Bake in moderate oven (350°F.) until whites of eggs are thickened, then prick yolks and let them mingle with the tomato and the whites. Serve at once on toast. Serves 6.

EGGS WITH HERBS IN RAMEKINS

4 hard-cooked eggs
2 tablespoons mixed herbs (thyme, basil, summer savory, sweet marjoram and parsley)
2 tablespoons butter
Salt and pepper
2 eggs, beaten
½ cup cream or evaporated milk

Mince eggs. Sauté herbs in butter for 5 minutes, being careful not to brown butter. Add minced eggs, salt, pepper, eggs and cream; mix thoroughly. Pour into greased ramekins, set in pan of hot water and bake in moderate oven (350°F.) until firm, about 20 minutes. Serves 4.

EGGS WITH MINCED CHICKEN — Moisten 1 cup minced cooked chicken with cream of mushroom soup. Divide among 4 baked pastry shells. Break an egg on top of each and add salt, pepper and 1 tablespoon cream. Bake in a moderate oven (350°F.) 15 minutes or until eggs are set. Serve with crisp bacon for 4.

BAKED TOMATOES AND HARD-COOKED EGGS

2 medium tomatoes, peeled
6 slices bread
6 hard-cooked eggs, sliced
2 cups Cheese Sauce
12 strips cooked bacon
Parsley

Cut each tomato into 3 slices crosswise. Toast bread lightly. Arrange sliced egg on each slice of toast, cover with a slice of tomato and bake in 350°F. oven 15 minutes. Pour hot cheese sauce over tomato and return to oven to heat until sauce begins to bubble. Remove from oven, garnish each service with 2 bacon strips and parsley. Serves 6.

RUFFLED EGGS — Make a border of mashed potatoes around a shallow baking dish; brown in oven. Brown ½ cup each pearl onions and chopped mushrooms in butter. Spread in baking dish. Break 4 eggs on top. Dot with butter and sprinkle with salt and pepper. Bake in moderate oven (350°F.) 15 minutes or until eggs are set. Serves 4.

SHIRRED EGGS AND SAUSAGES

6 link sausages
1 cup catchup
6 eggs

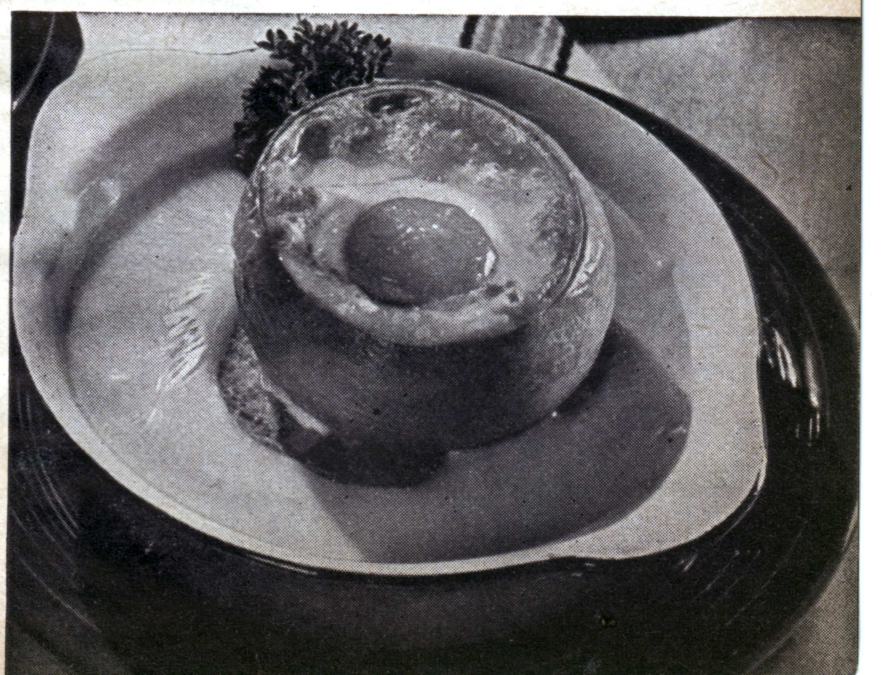
Cut sausages into 1-inch pieces and brown lightly. Place in shallow baking dish and cover with catchup. Break eggs over catchup and bake in moderate oven (350°F.) 15 minutes. For 6.

EGGS WITH CHICKEN LIVERS

6 chicken livers
2 tablespoons butter
6 tablespoons cream
6 eggs
Salt and pepper
Paprika

Cut livers into pieces and fry lightly in butter. Place in 6 buttered ramekins. Add 1 tablespoon cream and 1 egg to each. Season with salt, pepper and paprika. Bake in moderate oven (350°F.) 15 minutes or until eggs are set. Serves 6.

Baked eggs in tomatoes in individual casseroles with a cheese sauce and rusk make a stellar appearance at luncheon



POACHED EGGS

POACHED EGG

2 cups water
½ teaspoon salt
Pepper
½ tablespoon vinegar
1 egg
Hot buttered toast

Heat water to simmering in a shallow pan; add salt, pepper and vinegar. Break egg into a cup and slip it carefully into water. Make a whirlpool with spoon or fork. Let egg cook below boiling point for about 5 minutes or until white is firm and a film has formed over yolk. Remove egg with skimmer, drain and serve on toast or rusk.

NOTE—Water should cover egg. Vary quantity of water according to number of eggs used and size and shape of pan.

TO SERVE POACHED EGGS—

ANCHOVY—Spread toast with anchovy paste, place poached egg on toast.

ASPARAGUS—Spread a buttered piece of toast with purée of asparagus. Cover with poached egg and garnish with cooked asparagus tips. A cream or cheese sauce may be poured over all.

CHEESE—Eggs may be garnished with shredded cheese, American, Swiss, Parmesan or Gruyère.

CHICKEN—Place equal amounts of sautéed mushrooms and chicken or other meat on toast and cover with poached egg.

CORNED BEEF HASH— Place eggs on top corned beef hash patties.

CREAMED—Place poached egg on toast, cover with cream sauce and sprinkle with grated cheese.

CROUSTADE — Pour Cheese Sauce into toasted bread croustades; place a poached egg in the center of each one. Garnish with paprika and parsley.

MILK—Eggs may be poached in milk, Tomato Sauce, meat or vegetable stocks.

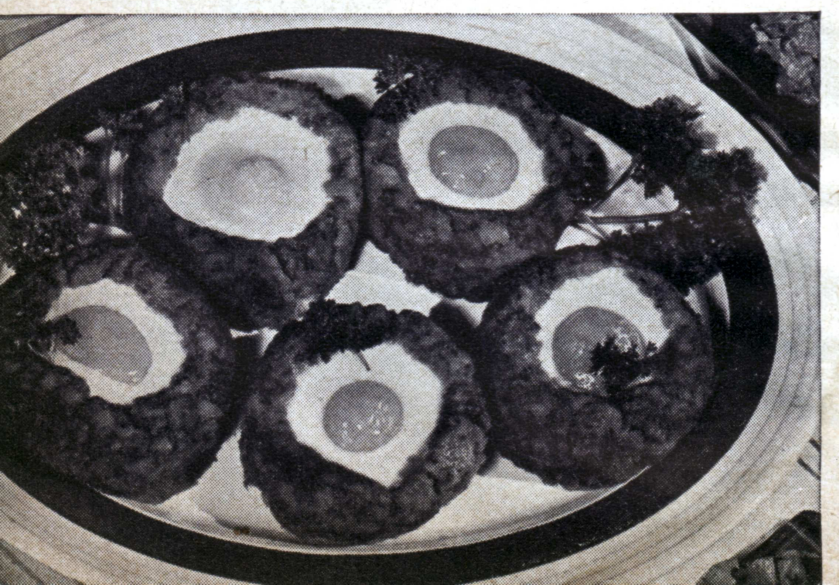
MUSHROOM—Cover poached egg with creamed mushrooms.

PÂTÉ DE FOIE GRAS—Spread toast with pâté de foie gras; place a poached egg on toast; serve with Tomato Sauce.

POTATO—Serve poached eggs on browned potato patties.

SPINACH—Line a greased individual baking dish with seasoned spinach. Place poached egg on top, cover with browned butter, grated cheese, pimiento cheese sauce or Hollandaise Sauce.

TOMATO—Serve poached eggs on broiled tomato slices.



CHEESE EGGS

6 eggs
1 cup cream or evaporated milk
2 tablespoons grated cheese
Salt and pepper

Poach eggs in cream and place on a hot platter. To the cream remaining, add cheese and seasonings. Stir until cheese is melted; pour over eggs. Serves 6.

EGG TOAST

6 slices toast
Butter
6 eggs, separated
Salt and pepper

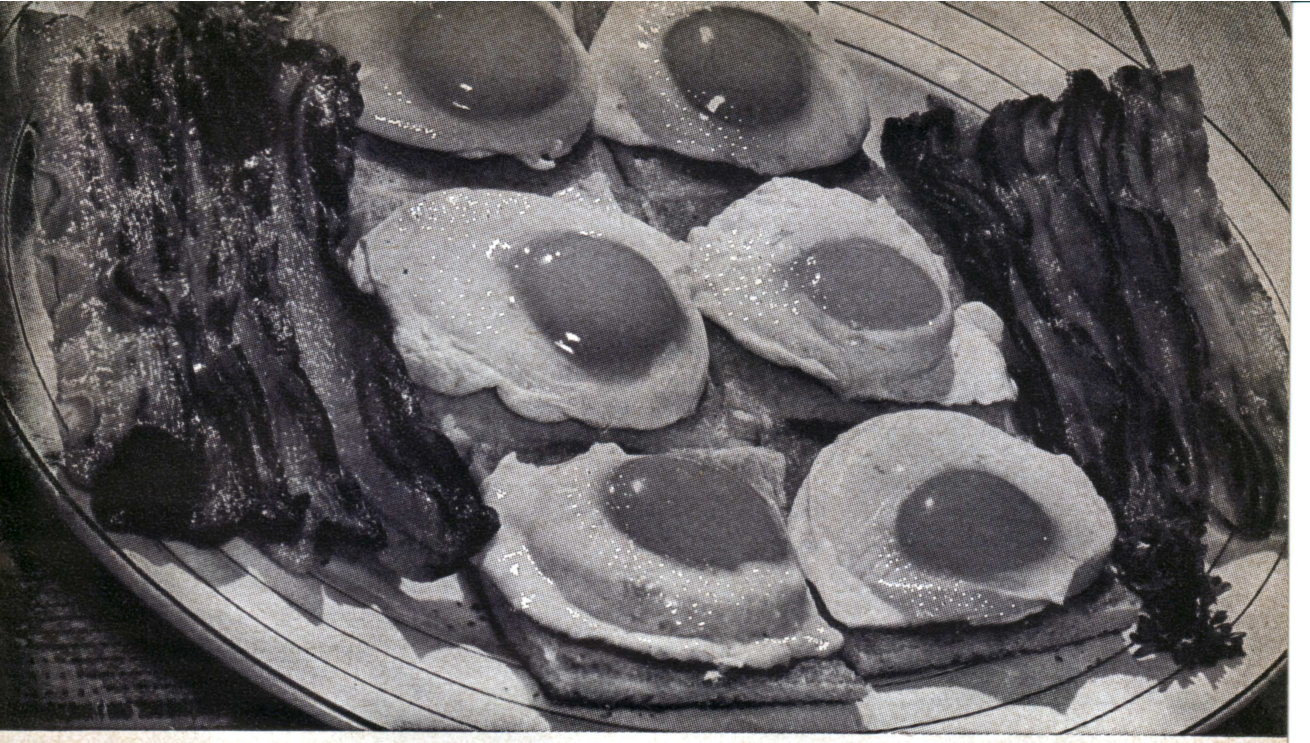
Spread toast with butter, moisten the edges with hot water and poach the egg yolks in salted water until soft-cooked. Place 1 on each slice of toast. Beat the whites until stiff, spread in circles around the yolks, season with salt and pepper and brown in moderate oven (350°F.). Serve hot. Serves 6.

EGGS WITH BROWNED BUTTER

2 eggs
1 tablespoon wine vinegar
1 tablespoon butter
1 teaspoon finely chopped parsley

Poach eggs in water to which a little vinegar has been added. Remove while still soft and place in a dish in the oven. Boil the vinegar until it is ½ its original quantity; then pour it over eggs. Simmer butter for a few minutes in a pan. Add parsley and continue cooking until both butter and parsley are browned. Pour over eggs and serve at once. Serves 1.

Back up the luncheon egg by poaching in meat nests like browned corned beef hash



EGGS BENEDICT

3 English muffins
6 slices broiled ham
6 poached eggs
Hollandaise Sauce

Split and toast English muffins. Cut ham same size as muffin; place on muffin, slip egg on ham and cover with hollandaise sauce. Serve hot. Serves 6.

Toast may be used in place of English muffins.

Use Cheese Sauce instead of Hollandaise Sauce.

EGGS ROBIN HOOD—Place slices of broiled tomato on ham and muffin and top with poached egg. Serve with Cheese Sauce or Hollandaise Sauce.

EGGS DOREMUS

4 tablespoons butter
3 tablespoons flour
¾ teaspoon salt
1 teaspoon Worcestershire sauce
2 cups milk
6 mushroom caps
6 tartlet shells
1½ cups minced chicken
6 eggs, poached

Make a white sauce of 3 tablespoons butter, the flour, salt, Worcestershire sauce and milk. Brown mushroom caps in 1 tablespoon butter. Fill shells with hot minced chicken. Place an egg on each, top with mushroom cap and serve with sauce. For 6.

Buttered toast, mashed potatoes, patty shells or rice may be used in place of tartlet shells.

Use ham instead of chicken.

EGGS POACHED IN WHITE WINE

1 tablespoon butter
½ cup dry white wine
4 eggs
Salt and pepper
Few grains cayenne
2 tablespoons grated Roquefort cheese
Hot buttered toast

Melt butter in a skillet, add wine. Slip in eggs one at a time, season with salt, pepper and cayenne, and poach until whites are nearly firm. Sprinkle with cheese and cook until melted. Serve on toast for 4.

Start the day with gold and white poached eggs on toast and crisp brown bacon

EGGS WITH MUSHROOMS

½ pound mushrooms, cut into pieces
4 tablespoons butter
2 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon paprika
1 teaspoon Worcestershire sauce
2 cups milk
6 poached eggs
6 slices hot toast

Sauté mushrooms in butter until tender, about 5 minutes. Add flour and seasonings; blend. Add milk and cook, stirring constantly. Boil for 3 minutes. Place eggs on toast and cover with sauce. Serves 6.

1 cup lobster may be added to the sauce.

Sauté 2 tablespoons chopped green pepper and 2 tablespoons minced pimiento with mushrooms. Garnish with pepper rings.

PLANKED EGGS

1 cup finely chopped cooked ham or corned beef
1 cup crumbs
Cream or evaporated milk
4 cups mashed potatoes
6 poached eggs
Garnish of tomato slices
Green pepper rings

Mix meat with crumbs and enough cream to make a paste. Spread the mixture on a heated plank of suitable size. Around the edge of the plank make a narrow border of mashed potatoes and inside the border make 6 nests of potato. Slip a poached egg into each nest and place in hot oven (425°F.) until potato is browned. Garnish with alternate slices of tomato and green pepper rings. Serves 6.

Omit meat, crumbs and cream.

Every hostess who serves such perfect pinkish poached eggs will use only the freshest and handle with skill

CHINESE POACHED EGGS

1 cup rice
2 tablespoons butter
Salt and pepper
2 tablespoons flour
1 cup milk
1 teaspoon grated onion
1 tablespoon chopped celery
6 eggs, poached

Cook the rice in boiling salted water. Drain and blanch. Prepare a white sauce by melting butter and blending in salt, pepper and flour. Add milk, salt, pepper, grated onion and chopped celery. Cook until thickened, stirring constantly. Arrange hot rice on platter, place eggs on top and cover with sauce. Garnish with paprika and parsley. Serves 6.

Use Tomato Sauce instead of white sauce.

Use mushroom sauce instead of white sauce.

POACHED EGGS IN SHERRIED SHRIMP

½ clove garlic or slice onion
2 tablespoons butter
2 tablespoons flour
½ cup tomato pulp
2 teaspoons chopped parsley
¼ cup cream
¼ cup sherry
1 tablespoon Worcestershire sauce
1 cup cooked shrimp, cleaned
Salt and pepper
Buttered crumbs (about 1 cup)
4 poached eggs

Brown garlic in butter. Remove garlic, add flour, tomato and parsley. Cook about 2 minutes, stirring constantly. Add cream, sherry, Worcestershire sauce and shrimp. Cook about 5 minutes longer. Season. Pour into greased individual casseroles lined with buttered crumbs and bake for 10 minutes in moderate oven (350°F.). Place a hot poached egg in center of each casserole and garnish with pepper and paprika. Serves 3 or 4.

POACHED EGGS ON APPLE RINGS

2 large apples
2 tablespoons fat
6 eggs
Salt and pepper

Wash and core apples; cut crosswise into slices ½ inch thick. Fry apples in fat 2 or 3 minutes to each side. Place an egg on each apple slice. Season. Cover pan closely and continue cooking over low heat until eggs are firm. Transfer to warm platter and garnish with other fried apple slices. Serves 6.

Cut thick crosswise slices from large cooked beets. Heat in butter, being careful not to break the slices. Sprinkle with few drops orange juice and serve a poached egg on each slice.

POACHED EGGS IN RICE NESTS WITH CHEESE AND OLIVE SAUCE

1 cup rice
⅓ cup butter, ⅓ cup flour
1 teaspoon salt
⅛ teaspoon pepper
3 cups milk
1½ cups grated cheese
⅔ cup sliced stuffed olives
8 poached eggs

Cook rice in rapidly boiling salted water until tender. Drain and rinse. Melt butter, blend in flour, salt and pepper. Add milk and cook until thickened, stirring constantly. Remove from heat, add cheese and olives and stir until cheese is melted. Form rice into 8 nests, place egg into each and cover with sauce. Garnish with parsley or watercress. Serves 8.

POACHED EGGS ON POTATO CAKES

4 large potatoes
2 tablespoons butter
2 tablespoons grated cheese
Salt and pepper
Fat for frying
2 onions, sliced
3 tomatoes, sliced
6 poached eggs

Pare and boil potatoes until tender. Mash, add butter, cheese, salt and pepper. Shape into flat cakes and fry in hot fat. Prepare a sauce by browning onions in fat and adding the tomatoes; simmer slowly about 20 minutes. Cover fried potato cakes with sauce and top each with a poached egg. Serves 6.

Use 2 cups leftover mashed potatoes and 2 cups minced cooked ham. Omit tomato sauce and serve with Horse-radish Sauce.

Use corned beef hash for patties, instead of potatoes.

POACHED SWEET SOUR EGGS

1 tablespoon butter
1 small onion, minced
1 teaspoon flour
½ cup water
3 or 4 cloves
2 bay leaves
2 tablespoons vinegar
¼ teaspoon salt
1 tablespoon sugar
6 eggs

Melt butter in a saucepan, add onion and cook slowly. Do not brown. Add flour and brown slightly. Add water, cloves and bay leaves and cook until smooth, stirring constantly. Simmer 5 minutes longer. Strain through a coarse sieve. Add vinegar, salt and sugar and heat to boiling, add eggs 1 at a time, breaking each into a saucer and then slipping it into boiling liquid. Cover and cook a few minutes. Eggs may be cooked soft or hard as preferred. Serves 6.

POACHED EGGS WITH CHEESE SAUCE

2 tablespoons butter
1 tablespoon flour
Salt
Pepper
1 pimiento, chopped
2 cups scalded milk
1 cup grated cheese
6 slices toast
6 poached eggs

Melt butter in double boiler. Blend in flour, salt, pepper and pimiento. Add milk and cook until thickened, stirring constantly. Add cheese and stir until melted. Pour sauce over hot toast and place a poached egg on sauce. Garnish with sliced pimiento and a dash of paprika. Serves 6.

Serve on bread croustades filled with cheese sauce.

A beautiful breakfast service for poached eggs is this bread croustade with a favorite sauce

CREAMED EGGS

CREAMED EGGS

6 hard-cooked eggs
2 cups White Sauce

Cut eggs into eighths lengthwise or slice. Heat slowly in white sauce. Serve hot on toast, baking powder biscuits or bread croustades, garnished with chopped parsley. Serves 6.

ANCHOVY—Add 1 teaspoon dry mustard to white sauce and garnish eggs with fillets of anchovies.

CELERY—Add ¾ cup diced celery.

CHEESE—Add ½ cup grated cheese.

DRIED BEEF—Add ¼ pound shredded dried beef.

HAM—Add 1½ cups diced cooked ham.

MUSHROOM—Add ½ cup sautéed mushrooms.

SARDINE—Add ½ cup boned, chopped sardines.

SCALLOPED—Place alternate layers of egg mixture and buttered bread crumbs (1 cup) in greased baking dish; bake in moderate oven (350°F.) until heated through and crumbs are browned.

TOMATO CATCHUP—Add 2 tablespoons tomato catchup.

TOMATO SAUCE—Use Tomato Sauce instead of white sauce.

VEGETABLE—Add ½ cup of any cooked vegetables desired.

CREAMED EGGS AND MUSHROOMS

¾ cup evaporated milk
½ pound American cheese, grated
4 hard-cooked eggs
½ cup sautéed mushrooms

Scald milk in top of double boiler. Add cheese, eggs and mushrooms. Serve on toast or in toast timbales. Serves 6.

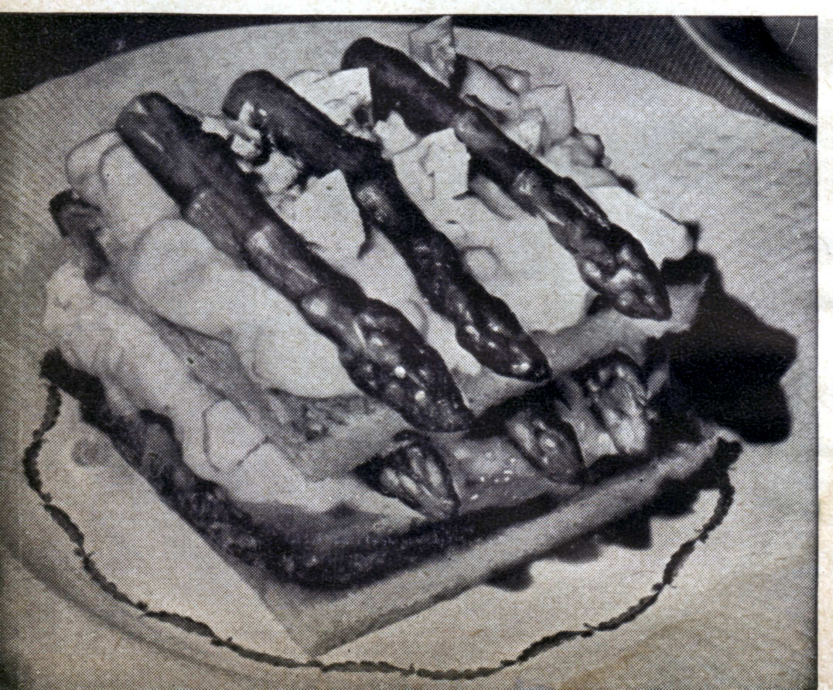
Asparagus, string beans or boiled ham may be used.

EGG AND ASPARAGUS DOUBLE-DECKER

12 slices toast
1 recipe Creamed Eggs
3 dozen cooked asparagus tips

Cover half the toast with creamed eggs, place 3 asparagus tips on each and top with second layer of toast, eggs and asparagus. Serves 6.

A complete luncheon menu is in this double-decker egg and asparagus sandwich



CREAMED EGGS AND CARROTS

4 tablespoons butter
4 tablespoons flour
2½ cups milk
1 teaspoon salt
¼ teaspoon pepper
6 hard-cooked eggs, quartered
6 cooked carrots, sliced
6 slices hot toast

Melt butter in top of double boiler. Blend in flour, add milk and stir until thickened. Cook for 3 minutes longer. Add salt, pepper, eggs and carrots and heat thoroughly. Serve on toast and garnish with parsley. Serves 6.

EGGS Á LA KING—Omit carrots and add 1 cup sautéed mushrooms, ½ cup peas and 1 pimiento, cut into strips.

FRENCH BREAD CROUSTADE—Slice top off a round loaf of bread; remove soft interior, brush with melted butter and toast. Fill with 1 of the above mixtures.

IN PASTRY SHELLS—Cover bottom of baked pastry shells with grated cheese. Fill with either of above mixtures.

DUTCH BAKED EGGS

6 hard-cooked eggs
2 tablespoons butter, melted
1 teaspoon minced chervil
1 teaspoon minced parsley
¼ teaspoon dry mustard
Salt and pepper
½ cup chopped cleaned shrimp
1 cup cream or evaporated milk
Grated cheese
Butter

Chop eggs, add butter, seasonings, shrimp and cream and mix well. Pour mixture into greased baking dish, sprinkle top with grated cheese and dot with bits of butter. Bake in hot oven (400°F.) about 10 minutes or until cheese melts and begins to brown. Serves 6.

EGGS À LA DUCHESSE

1 onion, sliced
1 tablespoon fat
1 cup milk
6 hard-cooked eggs
2 uncooked egg yolks
2 teaspoons chopped parsley
4 tablespoons grated cheese
Paprika
Salt and pepper
1½ tablespoons lemon juice

Brown onion in fat, add milk and eggs cut into halves. Cook for 3 or 4 minutes, add to beaten egg yolks, parsley, cheese and seasonings. Cook over hot water for about 8 minutes, stirring constantly. Add lemon juice and serve hot. Serves 6.

EGG AND CHEESE SCALLOP

4½ tablespoons butter
1½ tablespoons flour
1 cup milk
¼ teaspoon salt
Dash pepper
Dash paprika
½ teaspoon Worcestershire sauce
1 cup soft bread crumbs
6 hard-cooked eggs, sliced
½ cup grated cheese

Prepare a sauce of 1½ tablespoons butter, flour, milk and seasonings. Melt remaining butter in casserole in oven. Add about ¼ cup of crumbs and set aside for top. Arrange in casserole in layers, the remaining crumbs, eggs, cheese and sauce. Top with buttered crumbs. Bake in moderate oven (350°F.) until the sauce begins to bubble and top is browned. Serve plain or with Tomato Sauce. Serves 4 to 6.

Use tomato juice instead of milk.

Add 1 uncooked egg yolk to sauce before using.

Use 1 cup flaked cooked salmon or tuna instead of cheese.

EGGS À LA DIABLE

6 hard-cooked eggs
6 slices toast, buttered
1 cup tomato catchup
½ cup chili sauce
2 tablespoons Worcestershire sauce
1 tablespoon butter
1 teaspoon mustard
1 teaspoon vinegar
½ teaspoon salt
½ teaspoon pepper

Slice eggs onto buttered toast and cover with a sauce made by heating remaining ingredients to boiling. Serve hot. Serves 6.

EGGS AND ASPARAGUS CASSEROLE

8 hard-cooked eggs
½ cup mushrooms
1 tablespoon butter
½ teaspoon salt, Dash pepper
1 cup cut cooked asparagus
1 cup White Sauce

Cut eggs into lengthwise wedges. Brown mushrooms in butter; add seasonings, asparagus, white sauce and 7 of eggs. Turn into baking dish, garnish with remaining egg wedges and bake in 350°F. oven 20 minutes. Serves 6.

EGGS AND CRAB MEAT

6 hard-cooked eggs
1 cup cooked crab meat, flaked
1 tablespoon melted butter
3 egg yolks, uncooked
1 teaspoon chopped parsley
½ teaspoon salt
⅛ teaspoon pepper
1 cup sour cream

Cut eggs into halves, remove yolks. Chop crab meat and yolks; add melted butter, 1 of the uncooked egg yolks, parsley, salt, pepper and 2 tablespoons sour cream. Mix thoroughly and heap into egg whites. Place eggs in greased shallow baking dish. Mix remaining uncooked yolks and sour cream and season with salt and pepper. Pour over stuffed eggs. Bake in moderate oven (350°F.) until sauce is firm, 30 to 40 minutes. If desired bake in individual baking dish, using 2 stuffed egg halves in each. Unmold and serve. Serves 6.

Use shrimp instead of crab meat.

Eggs and asparagus are teammates, everybody's choice: en casserole

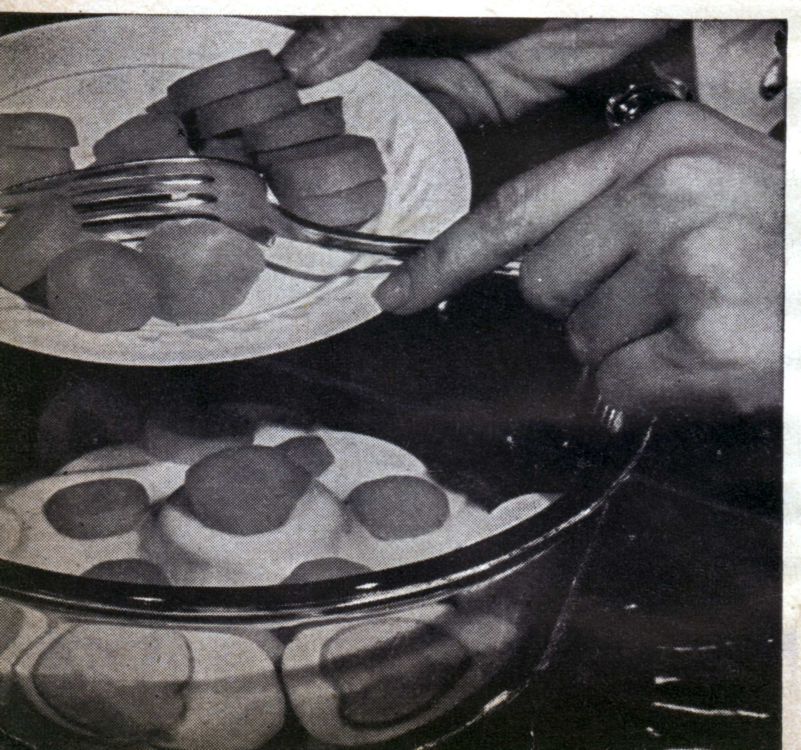
EGGS AND SHRIMP À LA NEWBURG

4 tablespoons butter
1 quart cream or evaporated milk
Dash mace
1 teaspoon salt
2½ cups cleaned cooked shrimp
Paprika
¼ cup Newburg Sauce
3 uncooked egg yolks
3 hard-cooked eggs
Toast

Melt butter. Add 3 cups cream, mace, salt, shrimp, paprika and Newburg sauce. Add uncooked egg yolks to remaining cup of cream and beat together until well blended. Add to hot shrimp sauce and cook until thickened. Cut each egg into quarters and heat in sauce. Serve on hot toast. Serves 8 to 10.

CURRIED EGGS — Add ¼ teaspoon or more curry powder to 1 cup hot White Sauce. Add 3 hard-cooked eggs, quartered. Serve hot on cooked rice, for 4.

Hard-cooked eggs combine with cooked carrots in the luncheon casserole



SCALLOPED EGGS AND ONIONS

10 onions, sliced
¼ cup chopped crisp bacon
6 hard-cooked eggs, sliced
2 cups White Sauce
½ cup buttered bread crumbs

Arrange alternate layers of onions, bacon, eggs and white sauce in greased baking dish. Sprinkle with crumbs. Bake in moderate oven (350°F.) 1¼ hours or until onions are tender. Serves 5.

EGGS FAIRLEE

4 onions, sliced
3 tablespoons butter
8 hard-cooked eggs
½ teaspoon salt
Dash pepper
1 cup White Sauce
Buttered cracker crumbs

Brown onions in butter and place a layer in greased casserole. Slice eggs over top, season and cover with remaining onions. Pour white sauce over all and sprinkle top with buttered crumbs. Bake in hot oven (400°F.) until crumbs are brown. Serves 4.

EGGS FARCI

6 hot hard-cooked eggs
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon butter
4 tablespoons milk
Few drops onion juice
1½ cups White, curry or Tomato Sauce

Cut eggs into halves crosswise, then cut an even slice from end of each half, so that it will stand upright. Remove yolks, mash and add salt, pepper, butter, milk and onion juice. Mix thoroughly and heap into whites. Set in shallow pan and bake in slow oven (325°F.) about 5 minutes, then arrange on a hot dish and pour sauce over them. Serves 6.

Add ½ cup chopped boiled ham and 2 tablespoons minced parsley to egg yolk mixture.

EGGS FRICASSEE

3 tablespoons butter
3 tablespoons flour
Salt and pepper
Chopped onion
Minced parsley
3 cups stock
¼ cup cream or evaporated milk
6 hard-cooked eggs, cut into eighths

Mix butter, blend in flour, salt, pepper, onion and parsley. Add stock and cook for an additional 3 minutes, stirring constantly. Add cream, heat and add eggs. Serve hot on toast, rice, potatoes or noodles. Serves 6.

SCALLOPED EGGS AND CARROTS — Cut 6 hard-cooked eggs lengthwise into halves, arrange eggs, ¾ cup sliced cooked carrots, ½ cup crumbs and 1 cup White Sauce in alternate layers in casserole. Cover with buttered crumbs. Bake in 350°F. oven until crumbs brown. Serves 6.

EGGS PONCE DE LEON

6 hard-cooked eggs
½ onion, chopped
1 tablespoon butter
1 tablespoon flour
2 cups tomato juice
½ cup chopped celery
¼ cup chopped green pepper
½ cup mushrooms
Salt and pepper
½ teaspoon Worcestershire sauce
½ cup thin White Sauce
Cracker crumbs
Butter

Chop whites of eggs and mash yolks. Brown onion in butter, add flour and blend. Add tomato juice, celery and green pepper and heat to boiling, stirring constantly. Simmer until celery and pepper are tender. Add mushrooms, seasonings, Worcestershire sauce, white sauce, egg whites and yolks. Place in greased casserole. Sprinkle with crumbs, dot with butter and brown in hot oven (400°F.) Serves 6.

EGGS WITH CODFISH

1 cup salt codfish
4 tablespoons fat
2 tablespoons flour
Salt and pepper
2 cups milk
2 uncooked eggs
Chopped parsley
3 hard-cooked eggs

Cover fish with cold water and soak overnight. Drain, flake and sauté in fat for a few minutes; sprinkle with flour and seasonings. Add milk and cook until thickened. Stir into the slightly beaten uncooked eggs and cook 3 minutes more. Serve on a platter garnished with chopped parsley and hard-cooked eggs cut into quarters. Two additional tablespoons of flour may be used instead of the uncooked eggs. Serves 4 to 6.

EGGS STUFFED WITH MUSHROOMS

¼ pound fresh or ½ cup canned mushrooms
2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
½ cup boiling water
1 cup evaporated milk
6 hard-cooked eggs
¼ cup almonds, blanched and chopped
2 tablespoons evaporated milk
Salt, Pepper
Buttered bread crumbs

Clean mushrooms. Chop stems but leave caps whole. Sauté in butter. Remove mushrooms. Blend flour and salt with remaining fat in pan. Add boiling water. Cook until sauce begins to thicken, then add cup of milk. Cut eggs into halves. Mash egg yolks and mix with chopped mushroom stems, almonds, 2 tablespoons milk and seasonings. Refill egg whites with mixture. Place in buttered baking dish with mushroom caps and pour sauce over eggs. Top with buttered bread crumbs and brown in moderate oven (350°F.) Serves 6.

EGGS IN HIDING

1 tablespoon butter
1 can (1¼ cups) condensed tomato soup
½ pound American cheese, diced
6 hard-cooked eggs
1 cup cereal flakes, crushed

Heat butter and soup in top of double boiler. Add cheese and cook until melted, stirring constantly. Arrange halves of hard-cooked eggs (cut lengthwise) in buttered baking dish. Pour cheese mixture over eggs. Sprinkle with cereal flakes. Brown under broiler. Serves 6.

SCALLOPED HAM AND EGGS — Arrange ¾ cup buttered bread crumbs, 1 cup diced cooked ham, 1½ cups White Sauce and 4 hard-cooked eggs, sliced, in alternate layers in greased baking dish, topping with thin layer of crumbs. Bake in moderate oven (375°F.) 20 minutes or until crumbs are browned. Serves 6. Add chopped green pepper.

White and gold hard-cooked eggs crown the green spinach ring while red tomato slices set the stage

Hard-cooked eggs added to macaroni and cheese increase flavor and food value

EGGS WITH HORSE-RADISH SAUCE

6 hard-cooked eggs
¾ teaspoon salt
⅛ teaspoon pepper
2 tablespoons cream
Horse-radish Sauce

Cut eggs crosswise into halves. Rub yolks through a sieve; add salt, pepper and cream. Refill the whites. Place eggs in covered baking dish and cover with the horse-radish sauce. Heat for 10 minutes. Sprinkle chopped parsley over the top. Serves 6.

GOLDENROD EGGS

4 hard-cooked eggs
1½ cups White Sauce
Toast

Chop the whites of eggs and add to the hot white sauce. Put yolks of eggs through a ricer. Pour sauce over hot toast and garnish with the yolks. Serve at once. Serves 4.

One-third cup cooked drained peas, carrots, or spinach may be added to sauce.

Serve in patty shells or bread croustades.

Use cream instead of milk in making White Sauce.

SCALLOPED EGGS DE LUXE

6 tablespoons butter
2 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
1½ cups milk, or half milk and half pea stock
4 eggs, beaten
1 cup cooked peas
8 hard-cooked eggs, sliced

Prepare a sauce, using 4 tablespoons butter, the flour, salt, pepper and milk. Cool slightly. Pour over beaten eggs and beat thoroughly. Grease a baking dish with remaining butter and place peas on bottom of dish with sliced hard-cooked eggs on top. Pour sauce over eggs. Bake in slow oven (325°F.) until firm. Let stand for several minutes before unmolding, garnish and serve hot with or without a sauce. A well-seasoned white sauce to which ½ cup chopped, blanched almonds is added may be served. Serves 6 to 8.

EGGS AND MACARONI — Cook ½ pound macaroni in boiling salted water until tender. Arrange in casserole with 8 hard-cooked eggs, sliced, 2 cups White Sauce, 2 pimientos, chopped, and ¼ pound cheese, grated. Bake in moderate oven (350°F.) 20 minutes. Serves 8.

NOODLE OYSTER LOAF WITH CREAMED EGGS

¼ pound noodles
¾ cup milk
¼ teaspoon salt
3 eggs, beaten
½ pint oysters
4 hard-cooked eggs
2 cups White Sauce
Parsley, Paprika

Cook noodles 15 minutes in boiling salted water. Drain. Combine with milk, salt, eggs and oysters and mix thoroughly. Pour into greased pan dusted with flour or sifted crumbs. Set in pan of hot water and bake in moderate oven (350°F.) 45 minutes. Unmold on a platter and slice. On each slice place a hard-cooked egg cut into halves lengthwise, cover with white sauce and garnish with parsley and paprika. Serves 4.

SPAGHETTI WITH EGGS

½ pound spaghetti
¼ pound American cheese cut into small pieces
2 cups White Sauce
8 hard-cooked eggs
Sliced tomatoes
Parsley

Cook spaghetti in boiling salted water until tender. Drain. Heat cheese and white sauce in double boiler until cheese melts. Arrange spaghetti in mound on serving platter, border with hard-cooked eggs cut into halves and garnish with tomatoes and parsley. Serve with hot cheese sauce. Serves 6. Use olive oil as the fat for white sauce and in it sauté chopped onion, ½ cup diced celery and 1 tablespoon chopped green pepper. Proceed as above.

CODDLED EGGS

Cover eggs with cold water, heat to boiling, remove from heat and let stand in hot water 4 to 8 minutes, according to desired consistency.

Place eggs in boiling water, cover, remove from heat; let stand 4 to 8 minutes, according to desired consistency.

EGGS YORKSHIRE

2 eggs, beaten
1 cup milk
1 cup sifted cake flour
1 teaspoon baking powder
½ teaspoon salt
⅓ cup butter, melted
4 hard or soft-cooked eggs

Heat greased casserole in oven. Beat eggs and milk thoroughly; sift flour, baking powder and salt together. Add milk and butter and beat mixture until smooth. Cover bottom of hot casserole with layer of eggs (whole, halved, quartered or sliced). Fill casserole about ⅔ full with batter and place in very hot oven (450°F.) until mixture begins to expand and brown slightly, reduce temperature to (350°F.) and bake 25 minutes longer. Serve at once from baking dish. Serves 4.

SOFT-COOKED EGGS

Have eggs at room temperature. Prick large end with pin to prevent breaking. Cook by any one of the following methods:

Cover eggs with boiling water. Simmer for 3 to 5 minutes, depending on desired consistency.

Cover eggs with cold water and heat to boiling.

Place hot water in both parts of double boiler. When water in lower part is boiling place eggs in upper part. Cook 12 to 15 minutes.

EGGS AND SPINACH

2 quarts spinach
4 tablespoons butter
½ teaspoon pepper
1 teaspoon salt
6 hard-cooked eggs
1 cup Tomato Sauce

Wash spinach, cook, drain and add butter and seasonings. Arrange 2 nests of spinach on a small platter and place 3 eggs in each nest. Serve with tomato sauce. Serves 6.

Use other cooked greens instead of spinach, if desired.

Eggs Yorkshire served with prunes are an unusual treat with or without sliced almonds on top

BOILED EGGS WITH DUMPLINGS AND VEGETABLES

6 soft or medium-cooked eggs
1 head cauliflower
2 cups sifted flour
4 teaspoons baking powder
¾ teaspoon salt
1 egg, beaten
¾ cup milk (about)
Stock or water, Melted butter

Remove shells from soft-or medium-cooked eggs. Break cauliflower into flowerets and cook in boiling salted water until tender. To prepare dumplings sift flour, baking powder and salt into mixing bowl. Add egg and enough milk to make a rather stiff batter. Mix thoroughly. Drop into boiling salted water or stock and cook closely covered for 12 to 15 minutes. Arrange dumplings in center of large platter, reheat eggs in stock, alternate vegetables and egg as a border around dumplings. Serve with melted butter, hot Tomato Sauce or some of the stock. Sprinkle wtih minced parsley or garnish with parsley or cress. Serves 6.

Onions, asparagus, peas, broccoli or carrots may be used instead of cauliflower.

BATTER BREAD

3 eggs
1 cup buttermilk
1 cup sweet milk
⅓ cup fine white corn meal
2 teaspoons baking powder
¼ teaspoon baking soda
½ teaspoon salt
2 tablespoons melted butter or other shortening

Set baking pan in oven to heat. Beat eggs, add buttermilk and sweet milk, beat well and add dry ingredients sifted together, then butter. Grease heated pan, pour in batter and bake in hot oven (400°F.) until set in center, about 1 hour. Serve at once. Serves 6.

CHINESE EGGS—Heat ½ pound minced roast pork and 3 cups cold cooked rice in fat. Add 2 tablespoons soy sauce. Add 6 eggs and cook, stirring constantly, until eggs are set. Serves 8.

SUMMER CASSEROLE

6 hard-cooked eggs
3 ripe tomatoes
3 tablespoons butter
3 tablespoons flour
2 teaspoons salt
1½ cups milk
½ cup grated cheese
Buttered crumbs

Cut eggs into halves and arrange around edge of a greased casserole or baking dish. Slice peeled tomatoes into the center of dish. Make a white sauce of butter, flour, salt and milk. Add cheese and heat slowly until cheese is melted. Pour over tomatoes and eggs. Cover with crumbs and bake in moderate oven (350°F.) until heated through, about 20 minutes. Scoop out centers of tomatoes and place a whole egg in each, before covering with sauce, if desired. Serves 6 to 8.

EGG BALLS

2 hard-cooked egg yolks
¼ teaspoon salt
⅛ teaspoon pepper
1 egg white
1 tablespoon flour
2 tablespoons butter

Force egg yolks through a sieve, add salt, pepper and enough egg white to moisten. Shape into small balls, roll in flour and sauté in butter until lightly browned. Add to soup just before serving. Makes 10 small balls.

CARROT CUSTARD

3 eggs
1½ cups grated uncooked carrots or mashed cooked carrots
3 cups milk
1 teaspoon salt
3 tablespoons butter

Beat eggs slightly and add remaining ingredients. Pour into greased baking dish, place in pan of hot water and bake in moderate oven (350°F.) about 1 hour or until a knife inserted in center of custard comes out clean. Serve hot. Serves 6.

Turnips may be used instead of carrots.

CHEESE CUSTARD

1½ cups milk
1 teaspoon salt
⅛ teaspoon pepper
½ cup grated Swiss cheese
4 eggs

Add milk, seasoning and cheese to slightly beaten eggs. Turn the mixture into greased baking dish, place in a pan of hot water and bake in moderate oven (350°F.) 25 to 30 minutes or until firm. Remove from oven; let stand 3 minutes and unmold on a platter. Serve with Tomato Sauce, for 4.

Place slices of tomato, ham or cooked bacon in bottom of baking dish before adding custard.

CHEESE AND OLIVE CUSTARD

5 slices bread
2 tablespoons butter
1 cup grated cheese
½ cup stuffed olives, sliced
3 eggs
¼ teaspoon prepared mustard
⅓ cup olive liquor
2 cups milk, scalded

Remove crusts from bread, spread with 1 tablespoon butter, cut into cubes, and arrange ⅓ in greased casserole. Cover with ⅓ of cheese and ½ of olives. Repeat, having cheese on top. Dot with remaining butter. Beat eggs slightly, add mustard, olive liquor and then add milk gradually, stirring constantly. Pour into casserole, set in pan of hot water and bake in slow oven (325°F.) until firm, about 60 minutes. Serves 6.

Use ½ cup shredded cooked shrimp instead of cheese.

CORN PUDDING

3 tablespoons corn meal
1 tablespoon salt
½ teaspoon paprika
½ cup cold milk
2 cups hot milk
1 tablespoon butter
2 cups fresh corn pulp
2 eggs, slightly beaten

Blend corn meal with salt, paprika and cold milk. Add gradually to hot milk, stirring constantly. Cook over boiling water until mixture thickens. Remove from heat and stir in remaining ingredients. Turn into buttered casserole. Set in pan of boiling water and bake slowly in moderate oven (350°F.) until center is firm, 45 minutes to 1 hour. Serve hot with meat course. Serves 6.

A tablespoon of chopped green or red pepper may be added.

LUNCHEON CUSTARD

6 eggs
1 teaspoon salt
1 tablespoon minced parsley
½ tablespoon onion juice
1½ cups milk

Beat eggs and add remaining ingredients. Pour mixture into 6 greased custard cups and set in pan with hot water. Bake in hot oven (400°F.) until firm, about 20 minutes. Turn out on serving plates and serve with Tomato Sauce. Serves 6.

MUSHROOM CUSTARD

½ pound mushrooms, sautéed
1 tablespoon grated onion
¼ cup grated cheese
Salt and pepper
1 tablespoon chopped parsley
4 eggs, slightly beaten
3 cups milk

Place a layer of mushrooms in greased casserole. Mix remaining ingredients together and pour over mushrooms. Bake in moderate oven (350°F.) until firm, about 40 minutes. Serves 4.

Use sautéed chicken livers instead of mushrooms.

ONION CUSTARD

2 cups sliced onions
2 tablespoons fat
6 eggs, beaten
½ cup milk
¾ teaspoon salt

Cook onions, covered, in the fat until tender but not browned. Place in greased baking dish. Mix eggs, milk and salt and pour over onions. Place casserole in pan of hot water and bake in moderate oven (350°F.) for 45 to 60 minutes or until firm. Garnish with chopped parsley. Serve plain or with a well-seasoned sauce. Serves 4 to 6.

SOUTHERN CORN CUSTARD

3 eggs, 2 cups canned corn
2 tablespoons melted butter
2 cups milk, 1 teaspoon salt
⅛ teaspoon pepper
½ teaspoon sugar
Cracker crumbs, Butter

Beat eggs well. Combine with corn, melted butter and milk. Stir well. Add seasoning and sugar. Pour into buttered casserole, sprinkle with cracker crumbs, dot with butter and bake in moderate oven (350°F.) 40 minutes or until custard is firm. Serves 6.

CHEESE AND MUSHROOM SOUFFLÉ

½ pound aged Cheddar cheese
1 cup cream of mushroom soup (ready-to-serve)
4 eggs, separated
Salt, Pepper
¼ cup chopped bacon, cooked
¼ cup sliced blanched almonds

Heat cheese slowly with soup until melted. Add to beaten egg yolks and cook, stirring constantly until thickened. Season. Fold in stiffly beaten egg whites. Pour into casserole, sprinkle with crisp bacon and almonds. Bake in slow oven (315°F.) 1 hour. Serves 6 to 8.

INDIVIDUAL HAM AND EGG SOUFFLÉS

5 eggs, separated
2 tablespoons butter, melted
1 cup milk
Salt and pepper
1 cup diced cooked ham or pork

Beat egg yolks well, add butter, milk, salt, pepper and ham or pork. Beat thoroughly. Fold in beaten egg whites. Pour into custard cups, place in pan of hot water and bake in moderate oven (350°F.) until firm, 25 to 30 minutes. Serves 6.

EGG TIMBALES

1 tablespoon butter
1 tablespoon flour
⅔ cup scalded milk
3 eggs, beaten separately
1 tablespoon chopped parsley
½ teaspoon salt
⅛ teaspoon pepper
Dash cayenne
Dash celery salt

Prepare a white sauce of butter, flour and milk and add to egg yolks, beaten until thick and lemon colored. Add seasonings, then fold in stiffly beaten egg whites. Fill greased custard cups ⅔ full of mixture. Set dishes in pan of hot water and bake in moderate oven (350°F.) until firm, about 40 minutes. Turn out onto platter and serve with tomato cream sauce. Serves 4.

CHEESE—Add 1 cup grated cheese to egg mixture before baking.

Add 2 tablespoons each chopped green pepper and pimientos.

TOP-OF-THE-RANGE SOUFFLÉ

1½ cups milk
2 tablespoons butter
¾ teaspoon salt
¼ teaspoon pepper
6 eggs, beaten
1 sprig parsley, finely chopped

Heat milk and butter in upper part of double boiler. Add seasonings to eggs and beat very light. Add hot milk to eggs and beat thoroughly. Return to upper part of double boiler and cook over simmering water for 30 minutes. Serve hot. Garnish with chopped parsley. Serves 4 to 6. Serve with well-seasoned mushroom sauce or a thin White Sauce to which a few toasted nuts have been added. The nuts may be toasted in the fat used in making the sauce.

EGG MOUNDS IN SAVORY SAUCE

Biscuit dough (using 2 cups flour)
6 soft-cooked eggs, peeled
⅓ cup fat
2 tablespoons flour
1 teaspoon minced onion
3 cups cooked tomatoes
1½ teaspoons salt
1 teaspoon sugar
¼ teaspoon pepper

Roll dough about ¼ inch thick. Divide into 6 parts and wrap around eggs. Prepare tomato sauce of remaining ingredients. Pour hot sauce into a shallow baking dish, place wrapped eggs in sauce and bake in hot oven (400°F.) until biscuit is browned. Serves 6.

Hard-cooked or deviled eggs may be used if preferred.

Any kind of well-seasoned sauce may be used (curry, mushroom, paprika, sour cream, etc.).

Wrap soft-cooked eggs in pastry or hard-cooked eggs with sausage. Brush with egg, roll in bread crumbs and brown in hot deep fat (375°F.).

Soft-cooked, hard-cooked or stuffed eggs may be wrapped in biscuit dough and baked in savory sauce

EGG NOODLES

1 egg
¼ teaspoon salt
⅔ cup flour (about)

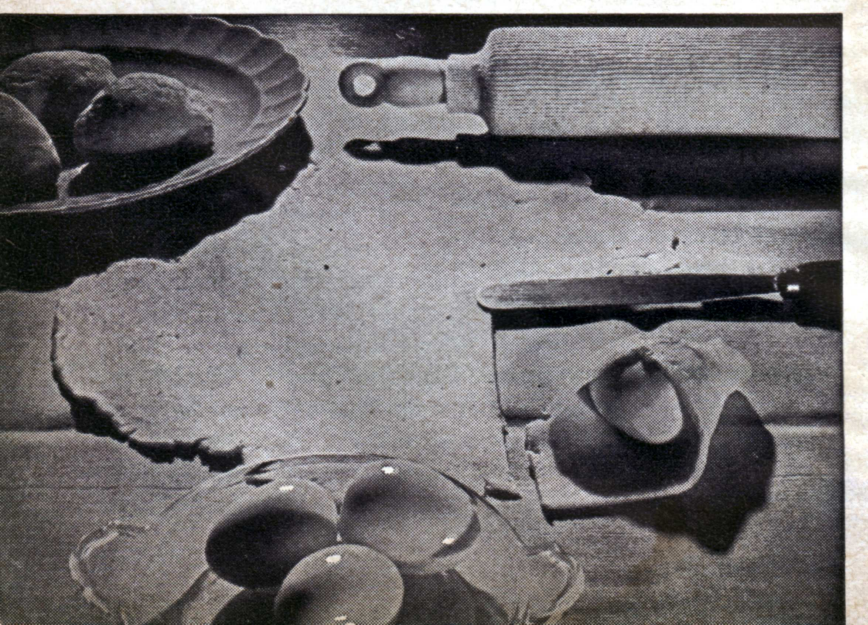
Beat egg slightly, add salt and enough flour to make a stiff dough. Knead well, let stand covered ½ hour. Roll out paper-thin spread on cloth to dry. It must not be sticky or brittle. Roll like a jelly roll and slice across roll into fine strips. Spread out to dry thoroughly. When ready to use drop into boiling salted water and cook until done, about 10 minutes. Serves 5.

EGGS WITH NOODLES

Egg Noodles
½ cup butter
3 eggs
½ teaspoon salt

Make noodles, cutting them much broader than for soup. Cook in boiling salted water until tender, about 10 minutes. Drain. Sauté noodles in butter until light brown. Beat eggs with salt and stir into noodles. Continue cooking until eggs are set. Serve at once. Serves 5.

Add ½ cup shredded dried beef, ham or other cooked meat.



EGG NOODLE RING

¼ pound noodles
¾ cup cream
3 eggs, slightly beaten
Fine dry bread crumbs

Cook noodles in boiling salted water. Drain; add cream and eggs. Butter a ring mold and dust with crumbs. Pour noodle mixture into mold and set in pan of hot water. Bake in moderate oven (350°F.) for 45 minutes. Unmold on hot platter and fill center with creamed eggs, creamed fish or fowl. Serves 6.

MACARONI AND EGG —Honeycomb Style

2½ ounces long strip macaroni
4 eggs, slightly beaten
2 cups milk
1½ teaspoons salt
¼ teaspoon pepper
Dash cayenne
1 to 2 cups grated sharp cheese

Cook macaroni in boiling salted water until tender. Drain and arrange macaroni strips lengthwise in square or rectangular greased casserole. Combine remaining ingredients except the cheese. Pour all but ¾ cup of milk mixture over macaroni. Place casserole in pan of hot water and bake in moderate oven (350°F.) about 30 minutes. Meanwhile cook remaining mixture (¾ cup) in top of double boiler until slightly thickened. Cool and add cheese. When macaroni mixture is almost firm, cover top with cheese layer. Continue cooking until cheese is melted and surface is browned. To serve cut across the macaroni. Serves 4.

Accent the color of the egg noodle ring with roses cut from radishes and asparagus tips in the filling →

SALADS

EGG AND ANCHOVY SALAD

1 small head lettuce
3 stalks celery hearts, diced
6 hard-cooked eggs
6 to 8 anchovies or sardines
French dressing
Worcestershire sauce

Shred lettuce and add celery. Chop whites and add to lettuce. Put yolks through a sieve, add anchovies or boned sardines and mix into paste. Add sufficient French dressing seasoned with Worcestershire sauce to cover lettuce mixture. Pour over lettuce and toss together. Serves 6.

WATERCRESS AND EGG SALAD

2 bunches watercress
¼ teaspoon salt, Pepper
1 tablespoon lemon juice
½ cup cooked beets, chopped
4 hard-cooked eggs, chopped

Wash watercress, drain and place on plates. Combine remaining ingredients and serve over the watercress. Serves 6.

Eggs and cheese are well-known stellar attractions; here they appear together in the salad bowl

EGG SALAD SUGGESTIONS

BEET AND EGG—Combine ½ cup chopped cooked beets and 4 chopped hard-cooked eggs with Mayonnaise or salad dressing.

EGG AND TOMATO—Cut 4 deep intersecting slits across bottom of large tomato. Place cut-side up on lettuce leaf. Insert slices of egg into each slit. Serve with Mayonnaise.

EGG, TOMATO AND ANCHOVY OR SARDINE—Slice eggs and tomatoes crosswise. Arrange on lettuce with anchovy fillets or boneless sardines radiating from the center. Serve with French dressing or Mayonnaise.

Place quartered eggs on lettuce with Thousand Island Dressing or Russian dressing.

STUFFED EGGS—Cut eggs into halves crosswise so that each half has a saw-toothed edge. Refill as desired and arrange on lettuce. Garnish with thinly sliced radishes, pimiento or pepper strips.

LILY SALAD—Flatten both ends of eggs while still hot. Cut each egg into halves by cutting around the middle in deep points to form petals. Remove yolks, mash and combine with Mayonnaise to moisten and celery salt to taste. Refill whites and serve on shredded lettuce with Mayonnaise.

STUFFED TOMATO—Peel and scoop out the center of a tomato or cut tomato into 6 petals, being careful not to cut too close to the bottom. Open petals out and fill center with sliced hard-cooked eggs combined with Mayonnaise, pickles and celery. Garnish with hard-cooked egg yolks put through a sieve.

MIMOSA SALAD—Remove yolks from hard-cooked eggs and refill whites with chopped boiled ham flavored with prepared mustard. Serve with Mayonnaise and garnish with sieved yolks.

SUNFLOWER SALAD—Cut hard-cooked eggs lengthwise into 4 or 5 pieces. Remove yolks. Place the whites on lettuce in the shape of a flower. Fill center with cottage cheese and garnish with sieved egg yolk.

DAISY SALAD—Slice eggs crosswise. Remove yolks from rings of white, press yolks through sieve and mix with Mayonnaise. Arrange egg rings on lettuce to resemble daisy petals and heap the yolks in the center. Julienne string beans or sliced green pepper may be used to resemble stem and leaves.

EGG AND CHEESE SALAD BOWL

1 bunch watercress
1 bunch chicory
1 head lettuce
4 hard-cooked eggs
1 carrot, cut into sticks
1 cucumber, sliced
¼ pound cheese, cut into sticks
French dressing

Break greens into pieces; cut eggs into wedges. Combine all ingredients. Serves 6.

EGG AND CELERY SALAD

3 bunches celery
5 hard-cooked eggs, halved
Salad dressing

Cut tops from celery, remove outer leaves and cut bunches into halves. Boil in salted water until tender. Chill and serve with eggs and salad dressing. For 4.

SALAD EGGS

6 hard-cooked eggs
1 tablespoon butter
1 tablespoon cream
½ teaspoon mustard
Dash cayenne
1 tablespoon anchovy paste

Cut hard-cooked eggs into halves. Remove yolks and mix to a paste with butter, cream, mustard, cayenne, salt and anchovy paste. Fill egg whites and place the eggs in a nest of lettuce or watercress. Garnish with radishes and small onions. Serves 4 to 6. For an extra party touch, force yolks through a pastry tube when filling egg whites.

BACON—Substitute 3 tablespoons chopped crisp bacon for anchovy paste.

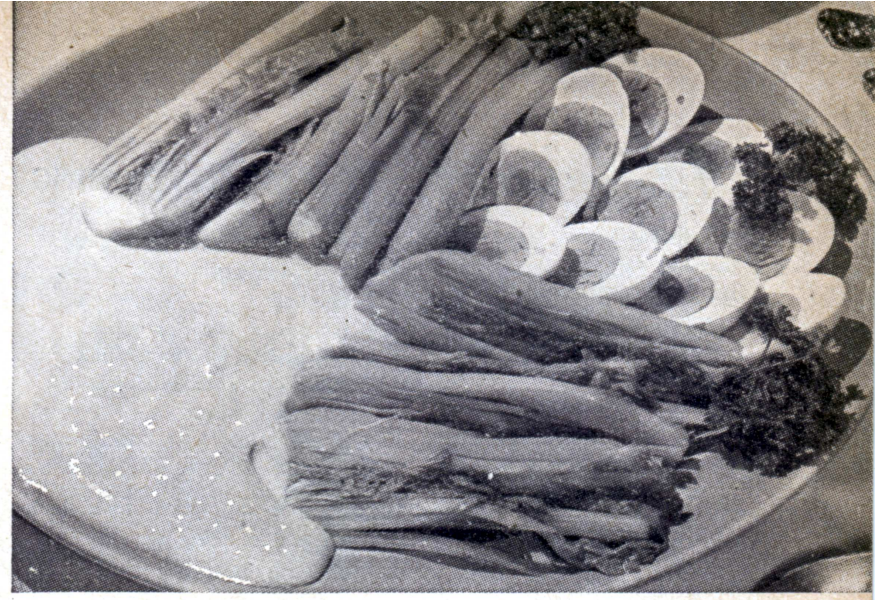
OLIVE—Add chopped olives.

Combine ¼ to ½ cup chopped peanuts or peanut butter with yolks and omit butter, seasonings and anchovy paste. Garnish with peanut halves and celery curls.

Rub the bowl, in which the egg yolk mixture is mixed, with a cut clove of garlic.

Fill whites only level full and serve flat side down. Garnish tops with pimiento or green pepper strips or small designs, cut with tiny vegetable cutters.

Mix egg yolks with ¼ cup mayonnaise, ½ teaspoon minced onion and 1 tablespoon tomato catchup instead of butter, cream, mustard and anchovy paste.



Help yourself to celery, hard-cooked eggs and dressing from this salad plate

EGG AND LIVER SALAD

⅔ cup liver, (chicken, calf's or beef)
4 hard-cooked eggs
2 small onions, chopped fine
French dressing

Bake or fry the liver. Dice liver and eggs. Combine with onion and French dressing. Chill and serve on lettuce leaves. Serves 4.

EGG AND CELERY SALAD IN PIMIENTO CUPS

4 canned pimientos
1 cup chopped celery
3 hard-cooked eggs, chopped
2 tablespoons minced pickle
½ cup Mayonnaise
Green pepper
Salad greens

Open pimiento cups and drain well. Combine celery, eggs, minced pickle and mayonnaise. Fill cups with salad. Garnish with additional mayonnaise and green pepper, cut into attractive shapes. Serve on crisp salad greens. Serves 4.

Fill pimientos with mixture of 2 hard-cooked eggs, chopped, ½ cup each chopped cucumbers, celery and radishes and ½ cup Thousand Island Dressing.

EGG AND HAM SALAD

6 hard-cooked eggs, diced
1 cup diced cooked ham
6 sweet pickles, sliced
1 cup chopped celery
10 stuffed olives, chopped
French dressing

Combine all ingredients, adding enough French dressing to moisten, chill thoroughly and serve on salad greens. Serves 6.

EGG AND HAM SALAD IN ASPIC—Prepare 1 package aspic gelatin. Cool and when it begins to thicken add the ingredients above. Chill until firm. Garnish with Mayonnaise and salad greens.

MOLDED EGGS

6 hard-cooked eggs, chopped
2 tablespoons minced sweet pickles
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon celery salt
1 tablespoon Mayonnaise or salad dressing

Combine ingredients. Pack in greased individual molds and chill for several hours. Unmold, serve on lettuce and garnish with tomato wedges. Serves 6.

PICKLED EGGS

2 tablespoons sugar
1 teaspoon salt
1 teaspoon mixed spices
(4 peppercorns, 1 clove, celery seed, blade of mace, piece of ginger root, etc.)
2 cups cider vinegar
12 to 16 hard-cooked eggs

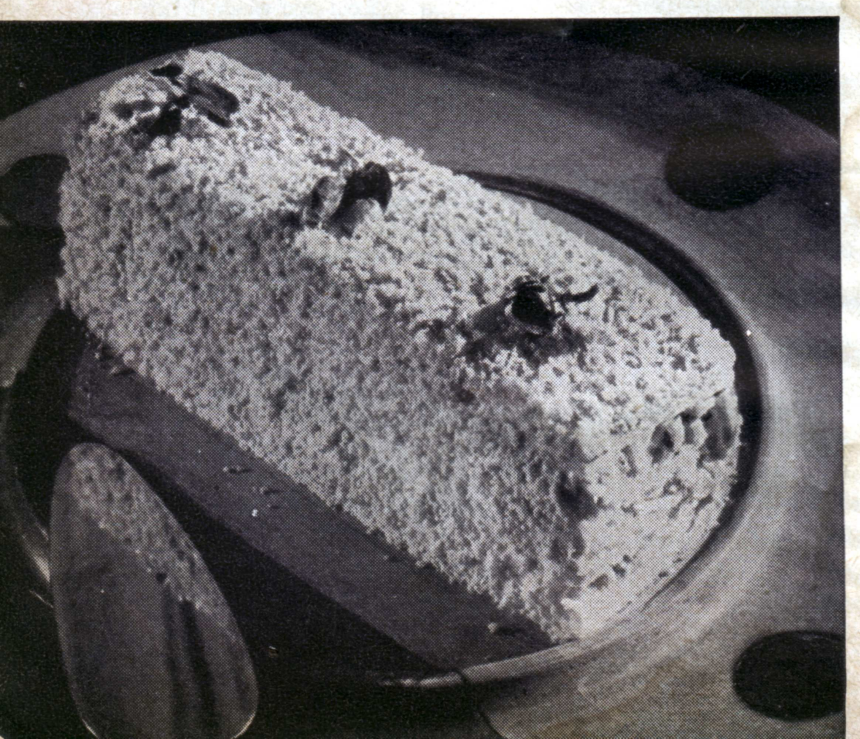
Add sugar, salt and spices to vinegar (dilute ⅓ with water if strong) and simmer about 8 minutes. Strain and pour over the peeled eggs arranged in a quart jar. Seal and let stand 2 days before using.

Add sprig of dill, a few caraway seeds, a slice of garlic, a clove or onions to the brine as desired.

Cover eggs with juice from pickled beets and let stand 2 days before using.

EGGS AND LETTUCE—Shred 1 head lettuce; add salt, 3 hard-cooked eggs, sliced, 1 teaspoon minced onion and French or salad dressing. Toss together. For 6.

Achieve this brilliant effect with sieved egg yolks over the molded salad loaf



EGG AND LIVER RING

4 hard-cooked eggs
½ pound beef liver, in 1 piece
½ teaspoon salt
1 bay leaf
1 tablespoon chopped onion
2 tablespoons tomato catchup
1 tablespoon unflavored gelatin
¼ cup cold water
1½ cups liquid from cooking liver

Separate yolks and whites of eggs, pressing yolks through a sieve and mincing whites. Cook liver with salt, bay leaf, onion and catchup in water to cover, 45 minutes. Soften gelatin in cold water and when liver is tender, dissolve gelatin in 1½ cups strained hot liquid. Cool. Press liver through sieve and add with minced egg white to cooled gelatin. Turn into a ring mold and chill until firm, 3 to 4 hours. Unmold on a bed of chicory and fill center with sieved egg yolks, seasoned with salt and pepper. Serves 6.

Use a loaf pan instead of ring mold. Unmold onto serving platter; spread Mayonnaise over all sides and cover with sieved egg yolks instead of using as above.

EGG AND SALMON SALAD

6 hard-cooked eggs
¼ cup piccalilli
¼ teaspoon salt
Dash cayenne
1½ tablespoons unflavored gelatin
¼ cup water
1 cup Mayonnaise
1½ cups minced canned salmon
Lettuce cups

Shell and cut eggs into halves lengthwise. Mash yolks and mix with piccalilli, salt and cayenne. Fill whites just even with cut surface and put together again. Chill. Soften gelatin in cold water, dissolve over hot water and add to mayonnaise. Cool until partially thickened, then roll eggs in mixture. When well-coated, roll eggs in minced salmon. Chill and serve in lettuce cups, for 3.

EGG AND VEGETABLE SALAD

1 package aspic gelatin
1 cup boiling water
1 cup cold water
3 hard-cooked eggs, sliced
1 cup diced celery
1 cup shredded cooked string beans
½ cup diced cooked carrots

Dissolve gelatin in boiling water, add cold water, pour a thin layer in bottom of mold and chill until firm. Arrange the sliced eggs on gelatin and cover with thin layer of cooked gelatin. Chill until firm. Arrange alternate layers of the vegetables and gelatin and chill until firm. Unmold and serve with lettuce or watercress and garnish with Mayonnaise. For 6.

Use lemon gelatin instead of aspic gelatin. Use ¾ cup chopped cooked beets instead of string beans and carrots; use cabbage instead of celery. Arrange in layers as above or mix all ingredients together.

EGG SALAD MOLD

2 teaspoons unflavored gelatin
¼ cup cold water
1 cup Mayonnaise or salad dressing
4 hard-cooked eggs, shredded
½ cup diced celery
2 tablespoons diced green pepper
2 tablespoons pickle relish
1 tablespoons diced pimiento
1 tablespoon lemon juice
¾ teaspoon salt

Soften gelatin in cold water for 5 minutes, heat over boiling water and stir until gelatin is dissolved. Cool. When thickened add remaining ingredients. Pour into individual molds or one large mold and chill. Serve with additional Mayonnaise and garnish with slices of tomatoes, cucumbers and carrot curls. Serves 6.

Place center slices of eggs around outside of dish.

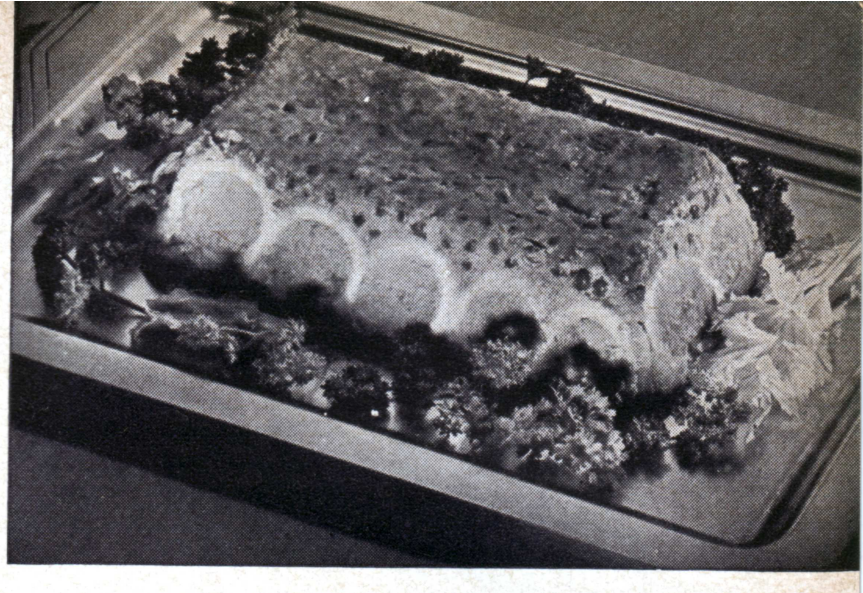
Add ½ cup cooked peas.

HALLOWEEN EGG SALAD

8 hard-cooked eggs
Orange vegetable coloring
Green vegetable coloring
8 cloves
1 bunch watercress
Mayonnaise or salad dressing

While eggs are hot, press gently with the thumb and forefinger on the ends of eggs, into shape of pumpkins. Chill. Let stand for a few minutes in orange coloring. Drain and dry. Make side lines of pumpkin with green vegetable coloring. Use clove to make a stem. Arrange on a bed of watercress. Serve with mayonnaise or salad dressing. Serves 4 or 8.

EGG APPLES OR EGG PEARS—Press hot eggs into shape of pears or apples, and chill. Place apple stem or watercress at 1 end and a clove at other end. Tint with vegetable coloring.



EGG AND NUT SALAD

4 hard-cooked eggs, chopped
1 cup pecans, chopped
6 stuffed olives, sliced
1 tablespoon pimientos, chopped
Mayonnaise

Combine ingredients and serve on lettuce. Serves 6.

HUMPTY DUMPTIES

1 recipe Picnic Eggs
1½ tablespoons unflavored gelatin
¼ cup cold water
¾ cup Mayonnaise
Bits of pickle, olive or pimiento

Prepare Picnic Eggs and chill. Soften gelatin in cold water, dissolve over hot water and add to mayonnaise. Dip the eggs into mayonnaise mixture and add the bits of pickle, olive or pimiento as features of an amusing face. Chill upright on a toothpick with the other end supported in an hors d'oeuvres holder, an apple or potato. Serves 4.

SUGGESTIONS FOR FEATURES—

Eyebrows — Lengthwise sections from ripe olives.

Eyes—Bits of pimiento.

Nose—A triangle cut from pickle or radish.

Mouth—A strip of pimiento or large ripe olive.

Egg slices carry a dual role giving both color and substance to this salad

SAIL BOAT SALAD

6 hard-cooked eggs
2 teaspoons butter, melted
½ teaspoon salt
1 teaspoon Worcestershire sauce
½ teaspoon dry mustard
1 7-ounce can tuna, minced
American or Swiss cheese

Cut eggs into halves lengthwise. Remove yolks and mash. Add butter, salt, Worcestershire sauce, mustard and tuna; beat until smooth and refill egg whites. Cut thin slices of cheese into large and smaller triangles and insert toothpicks in each. Arrange 2 of these, a small and a large one, on each filled egg to represent sails of a boat. Place on lettuce leaves and serve with Mayonnaise or salad dressing. Serves 6.

VEGETABLE AND EGG SALAD

6 hard-cooked eggs, diced
¼ cup chopped pimiento
2 cups diced cucumbers
1 cup diced celery
2 tablespoons chopped onion
½ teaspoon salt
¾ cup salad dressing

Combine ingredients. Serves 6.

EGG SLICES IN PEPPER RINGS

1 tablespoon gelatin
2 tablespoons cold water
¾ cup tomato juice
½ teaspoon minced onion
½ tablespoon vinegar
½ teaspoon sugar
1 bay leaf
⅛ teaspoon salt
2 large green peppers
2 hard-cooked eggs

Soften gelatin in cold water for 5 minutes, boil tomato juice, onion, vinegar, sugar and seasonings. Strain. Add gelatin and stir until dissolved. Cool. Cut tops from peppers and remove seeds carefully, keeping pepper whole. Place a cold shelled egg inside each pepper and fill space around egg with cooled tomato mixture, keeping egg upright. Chill. When firm slice crosswise in ¼-inch slices. Arrange 3 slices on lettuce leaves and garnish wtih Mayonnaise or salad dressing. Serves 6.

Use canned pimiento instead of green peppers for cases.

Use Picnic Eggs or other stuffed eggs for plain hard-cooked eggs.

EGG AND CHEESE SALAD LOAF

8 hard-cooked eggs
½ pound cheese, 8 crackers
1 small can pimiento
6 sweet pickles
1 clove garlic, cut; Salt
Mayonnaise or salad dressing

Chop first 5 ingredients in a bowl rubbed with garlic. Add seasonings and enough mayonnaise to bind ingredients together. Press into a paper-lined pan and chill. Serve in squares or slices on lettuce as a salad, as a sandwich slice or on canapés. It is also attractive heaped into a small bowl from which guests may "spread" their own. Serves 8.

EGG AND CABBAGE SALAD

6 hard-cooked eggs
1 teaspoon sugar, Paprika
2 teaspoons prepared mustard
½ teaspoon salt
2 tablespoons Mayonnaise
2 cups shredded cabbage
4 tablespoons chopped sweet pickles
1 tablespoon vinegar

Mash egg yolks and blend with seasonings and mayonnaise. Chop egg whites and combine all ingredients. Serves 6.

RIBBON EGG SALAD

12 hard-cooked eggs
French dressing
2 tablespoons unflavored gelatin
½ cup cold water
½ cup boiling water
1½ cups salad dressing
2 teaspoons minced onion
3 tablespoons lemon juice
½ teaspoon salt
½ cup chopped parsley

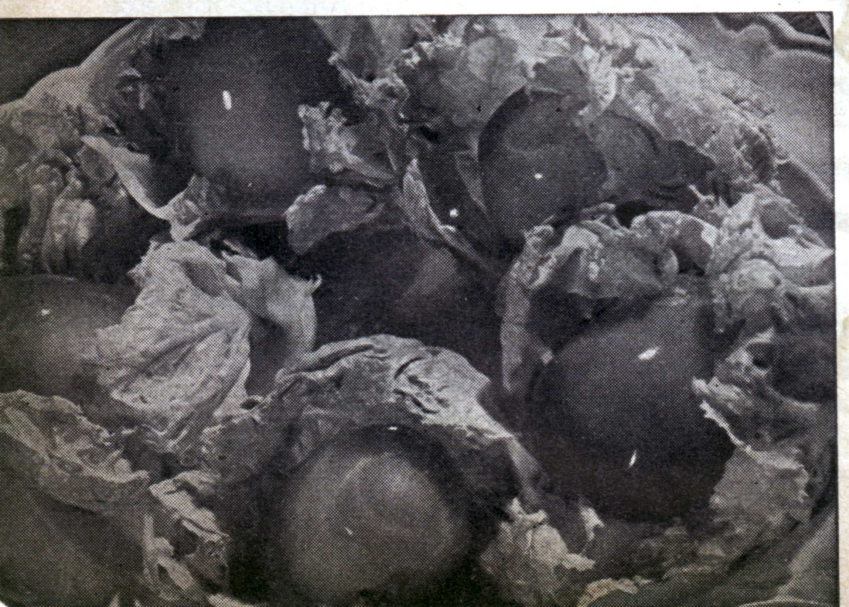
Separate yolks and whites. Force the yolks through a sieve and moisten with French dressing. Press the yolks firmly onto bottom of greased mold. Chop the whites. Soften gelatin in cold water and dissolve in boiling water. Cool. When sirupy in consistency, add salad dressing, onion, lemon juice and salt. Pour about half of this mixture over yolks and chill until firm. Add chopped parsley and egg whites to remaining gelatin mixture and pour into mold. Chill until firm. Unmold on a large platter. Garnish with lettuce, cress or chicory. Serves 6.

JELLIED STUFFED EGGS

1½ tablespoons unflavored gelatin
¼ cup cold water
4 hard-cooked eggs
1 tablespoon minced pickles
1 tablespoon minced stuffed olives
½ teaspoon minced onion
1 tablespoon Mayonnaise
2½ cups chicken stock

Soften gelatin in cold water. Cut eggs lengthwise into halves, remove yolks, press through a sieve and mix with pickles, olives, onion and Mayonnaise. Fill whites with mixture, press halves together and place each in individual mold. Heat stock to boiling, season and add gelatin. Cool. Pour over eggs and chill until firm. Serves 4.

A rich and savory filling lies beneath the limpid exterior of these jellied molds



STUFFED EGGS IN CUCUMBER JELLY

2 large cucumbers
¾ cup cold water
1 tablespoon unflavored gelatin
¼ teaspoon onion juice
1 teaspoon lemon juice
3 Picnic Eggs, cut crosswise

Pare, slice and cook cucumbers in ½ cup of cold water until tender. Force through a sieve, measure, add enough water to make 2 cups. Soften gelatin in remaining water (¼ cup). Dissolve in hot cucumber mixture. Cool. Add remaining ingredients. Chill until mixture starts to thicken. Cover bottom of individual molds with about ¼ inch of jelly. Chill. When nearly firm, place ½ stuffed egg, cut side down, on gelatin in each mold. Cover with remaining jelly and chill until firm. Unmold and serve on lettuce. Serves 6.

STUFFED EGGS IN TOMATO JELLY—Prepare tomato jelly as follows: Soften 1 tablespoon gelatin in ¼ cup cold water. Dissolve in 2 cups hot tomato juice and add ½ teaspoon salt. Use as above.

Add minced onion to yolks of Picnic Eggs.

Press a curled anchovy into center of each yolk.

Add chopped olives to egg yolks.

EGGS AND SHRIMP IN TOMATO JELLY

Cook 2 cups tomato juice with 1 teaspoon grated onion and ½ bay leaf. Soften 1 tablespoon gelatin in ¼ cup cold water. Dissolve in hot strained tomato juice. Add 2 tablespoons sugar. Chill. When mixture begins to thicken fold in 1 cup chopped cleaned shrimp, 1 cup chopped celery and 4 hard-cooked eggs, diced. Chill until firm. For 6.

EGGS IN ASPIC

1½ tablespoons unflavored gelatin
2 cups chicken broth
Salt and pepper
6 hard-cooked eggs
1 small can sardines, boned
Mayonnaise

Soften gelatin in ¼ cup chicken broth for 5 minutes. Heat remaining broth, add gelatin and stir until dissolved; add seasonings, strain and cool. Cut eggs into halves and remove yolks. Put yolks through a sieve, add sardines and enough mayonnaise to make a soft paste. Fill egg whites just level, with the mixture. Pour a layer of gelatin over bottom of mold. When firm place eggs, cut-side down, into mold and cover with remaining gelatin. Chill. When firm unmold and serve on lettuce with additional mayonnaise. Serves 6 to 8.

Use crab meat or salmon instead of the sardines.

If the jelly is highly seasoned, molded eggs need only be halved and dressed

EGG GELATIN SALAD

1 tablespoon unflavored gelatin
¼ cup cold water
1 cup Mayonnaise
½ teaspoon salt
1 tablespoon lemon juice
1 tablespoon chopped pimiento
1 tablespoon chopped green pepper
6 hard-cooked eggs, diced
¾ cup chopped celery

Soften gelatin in cold water, dissolve over hot water and add to mayonnaise. Add salt, lemon juice, pimiento, green pepper, eggs and celery and chill until firm, about 3 hours. Unmold on a bed of chicory or lettuce. Serve with sliced tomatoes, cucumbers and radish roses. Serves 4.

Use diced cucumbers and radishes instead of celery.

Use chopped cabbage or grated uncooked carrots instead of celery. Garnish with watercress.

Jellied eggs on summer sausage grace the cold meat tray for the evening snack

GREEN AND WHITE SALAD

Arrange alternate slices of hard-cooked egg and green pepper on bed of lettuce to form a ring. Place a slice of pickled beet in center. Serve with French dressing or Mayonnaise.

WINTER SALAD

4 hard-cooked eggs
1 cup diced cooked beets
1 cup diced celery
French dressing
Salad greens

Separate yolks and whites of eggs. Chop whites and combine with beets, celery and French dressing. Arrange on beds of watercress and chicory and cover with yolks pressed through a sieve. Chill Serves 6.

COOKED SALAD DRESSING

1 tablespoon flour
2 tablespooons sugar
¼ teaspoon salt
1 teaspoon mustard
1 cup boiling water
5 tablespoons vinegar
4 egg yolks, slightly beaten
2 tablespoons butter

Mix flour, sugar, salt and mustard thoroughly. Pour boiling water into mixture, stirring constantly. Add vinegar and cook for 5 minutes. Pour a small amount into the egg yolks, then combine with remaining hot mixture and cook slowly for 3 minutes. Remove from heat and add butter. Stir until butter is melted. Cool and store in a covered jar. To use, mix with plain or whipped cream. Makes about 1½ cups.

EGG DRESSING—To ½ cup cooked salad dressing, add ¼ cup cream, 2 sieved hard-cooked eggs, ⅛ teaspoon salt and dash cayenne.

STUFFED EGGS IN JELLIED BOUILLON

1 tablespoon unflavored gelatin
2 cups bouillon
4 Picnic Eggs, cut crosswise
8 slices summer sausage

Soften gelatin in 2 tablespoons cold bouillon for 5 minutes. Heat 1 cup bouillon to boiling, add gelatin and stir until dissolved. Add remaining bouillon. Cool. When beginning to thicken pour a small amount into individual molds. Chill until firm. Place eggs, yolk side down, on gelatin. Cover with remaining gelatin. Chill until firm. Unmold and place on slices of summer sausage. Garnish with lettuce, watercress, parsley or chicory. Serves 8.

STUFFED EGGS IN JELLIED VEGETABLE SALAD—Prepare a jelly mixture as follows: Dissolve package lemon gelatin in 1½ cups hot water. Add 1 can condensed vegetable soup. Use as above. Omit summer sausage.

MAYONNAISE

2 teaspoons salt
1 teaspoon dry mustard
Dash cayenne
2 egg yolks
1 pint olive or salad oil
¼ cup cider vinegar

Combine dry ingredients with unbeaten yolks in a mixing bowl and beat together until stiff. Add part of the oil, beating it into the mixture drop by drop at first, then proceeding more rapidly always keeping the mixture stiff. When it begins to thicken add a little of the vinegar; alternate the oil and vinegar until blended. Makes 2½ cups mayonnaise.

THOUSAND ISLAND DRESSING—To 1½ cups Mayonnaise add 2 tablespoons each chili sauce and minced stuffed olives and 1 tablespoon each minced green peppers and onions.

STUFFED EGGS

HARD-COOKED EGGS

Cover eggs with boiling water, let simmer for 15 to 20 minutes. Plunge into cold water to keep yolks from discoloring and to remove shells easily.

Place hot water in both parts of double boiler. When water is boiling in lower part place eggs in upper part. Cook for 25 to 30 minutes.

STUFFED HARD-COOKED EGGS

Cut hard-cooked eggs into halves. Remove yolks and fill whites with any of the following fillings:

Anchovies, minced parsley and white sauce
Caviar with lemon juice
Chicken livers, sautéed
Chopped celery mixed with Mayonnaise or salad dressing
Chopped stuffed or ripe olives and cheese
Chopped onions and mushrooms browned in butter
Chopped nuts and cheese
Cottage cheese, chives, pimiento and Tabasco sauce
Crisp bacon, mashed egg yolk, minced parsley and Mayonnaise
Egg yolk, chopped pickle and Mayonnaise
Egg yolk, Mayonnaise and Worcestershire sauce
Ground chicken or other meats
Ground seasoned fish
Green and red peppers, cheese and egg yolk
Liver sausage
Mashed vegetables, as asparagus, peas, spinach and beets
Minced ham
Pâté de foie gras
Sardine paste
Tartar sauce and egg yolks

For special occasions tint egg whites by placing them in vegetable dyes or in beet, spinach or broccoli juice.

DEVILED EGGS CREOLE

4 hard-cooked eggs
2 tablespoons anchovy paste
¼ cup Mayonnaise
2 tablespoons lemon juice
2 tablespoons chopped nuts
8 ripe olives, chopped
Salt and pepper to season
1 can condensed mushroom soup

Cut eggs into halves. Mash yolks, add next 7 ingredients and blend thoroughly. Refill whites of eggs. Place in casserole, cover with mushroom soup and bake in moderate oven (350°F.) until heated through. Serve on toast. Serves 4.

CREAMED DEVILED EGGS

4 hard-cooked eggs
1½ teaspoons vinegar
½ teaspoon dry mustard
¼ teaspoon salt
Dash pepper
½ teaspoon sugar
1½ tablespoons melted butter
¼ teaspoon Worcestershire sauce
1 cup White Sauce

Cut eggs lengthwise into halves. Combine egg yolks with next 7 ingredients. Beat together until well blended and smooth. Fill whites with yolk mixture. Place in baking dish and cover with white sauce. Bake in a moderate oven (350°F.) 15 minutes. Serve on hot biscuits or toasted English muffins. Serves 4.

Use ¾ cup condensed mushroom soup thinned with ¼ cup milk instead of white sauce.

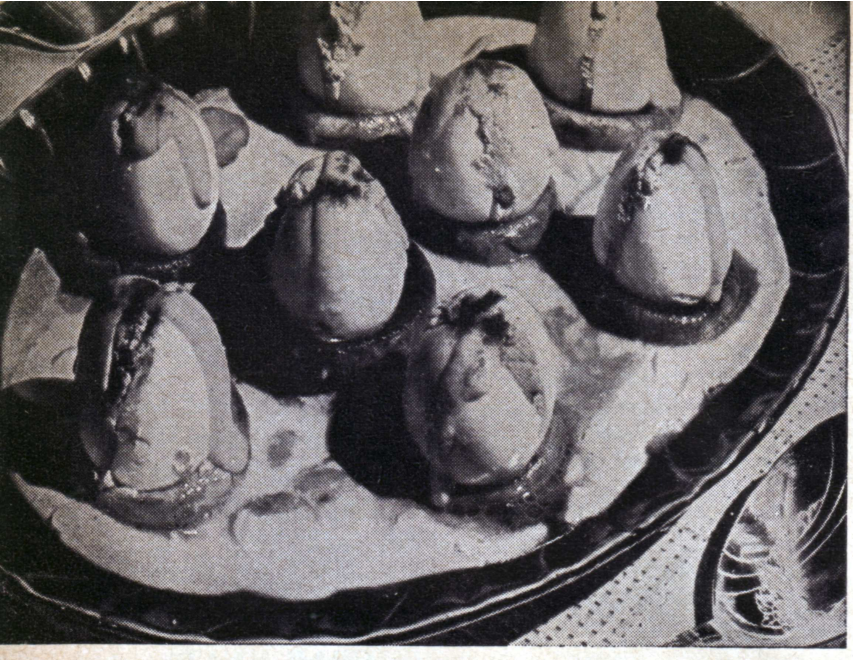
Omit white sauce and bake in Tomato Sauce.

EGGS STUFFED WITH CRAB MEAT

6 hard-cooked eggs
1 teaspoon dry mustard
½ teaspoon salt
1 cup flaked crab meat
1 cup chopped celery
2 tablespoons chopped green pepper
¾ cup Mayonnaise
Paprika

Cut eggs into halves crosswise. Remove yolks, mash and mix with remaining ingredients. Fill whites, sprinkle with paprika. Makes 12 stuffed eggs.

Put your imagination to work on fillings for eggs, their variety is infinite



Serve savory eggs in halves on toast or in pairs on broiled mushroom caps

DEVILED EGGS IN TOMATO SAUCE

4 hard-cooked eggs
¾ cup chopped mushrooms
1 tablespoon minced parsley
1 tablespoon butter
2 tablespoons chili sauce
Salt and pepper
⅔ cup cooked tomatoes
2 tablespoons grated cheese

Cut eggs into halves. Remove yolks and mash. Sauté mushrooms and parsley in butter until tender and combine with egg yolks, chili sauce, salt and pepper. Refill whites. Place in baking dish, cover with tomatoes and cheese and bake in moderate oven (350°F.) until heated through. Serves 4.

SAVORY EGGS

6 hot hard-cooked eggs
Salt and pepper
¼ cup hot cream or evaporated milk
Chopped parsley
Anchovy paste
6 slices hot buttered toast
1 cup hot thin White Sauce

Cut eggs into halves, lengthwise and remove yolks. Mash yolks, add seasonings, cream, parsley, anchovy or any desired relish and refill the whites. Place on slices of toast and pour white sauce over them. Serves 6.

HERB—Mix yolks with chives, thyme, chervil and sweet marjoram.

THURINGER—Mix yolks with ½ cup minced cooked Thuringer sausage and 1 tablespoon chopped pimiento.

SCALLOPED STUFFED EGGS

6 hard-cooked eggs
3 cups bread crumbs
¾ cup milk
1½ teaspoons salt
Dash pepper
1½ teaspoons minced onion
1½ tablespoons minced green pepper
1 egg, beaten

Cut eggs into halves lengthwise. Remove yolks and mash. Soak bread crumbs in milk until it has been absorbed. Add salt, pepper, onion, green pepper, beaten egg and mashed yolks and mix thoroughly. Fill egg whites with this mixture. Spread the remaining stuffing in a thin layer on the bottom of greased baking dish. Place the stuffed egg halves on top and bake in moderate oven (350°F.) 20 minutes. Garnish with parsley. Serves 4 to 6.

PICNIC EGGS

4 hard-cooked eggs
¼ teaspoon salt
½ teaspoon dry mustard
Dash cayenne
1 teaspoon vinegar
1 tablespoon melted butter

Cut eggs into halves. Remove yolks and mash. Season with salt, mustard, cayenne, vinegar and butter. Refill the whites with mixture, press halves together and wrap each egg in a square of oiled paper; twist ends to keep the halves in place.

If desired, add 3 drops onion juice and 1 tablespoon Mayonnaise or Thousand Island Dressing.

CELERY—Add chopped celery to egg yolks.

FRENCH FRIED—Stuff eggs as described, roll each half in beaten egg, then in fine bread crumbs. Fry in hot deep fat (375° F.) until brown. Drain on absorbent paper. Serve hot or cold with or without a cream sauce.

Minced ham may be added to the yolks.

Yolks may be mixed with Mayonnaise to moisten.

Egg yolks may be mixed with a combination of Mayonnaise, drop of Tabasco sauce, horse-radish, lemon juice and minced celery, or mixed with Mayonnaise and chopped sweet pickle.

Mix egg yolks with 1 cup cooked peas, puréed; 2 slices chopped cooked bacon; 1½ tablespoons cream; 1 teaspoon vinegar; 2 teaspoons minced onion; 1 pimiento, minced; salt and Mayonnaise.

EGGS AS A GARNISH

FOR SOUPS—Sieved hard-cooked egg yolks over top of creamed soups.

Hard-cooked egg whites cut into attractive shapes with tiny vegetable cutters for bouillon or consommé.

Egg Balls or egg dumplings served in clear soups.

An ⅛ of hard-cooked egg cut lengthwise added to consommé.

Sieved hard-cooked egg yolk sprinkled through jellied consommé.

A slice of hard-cooked egg placed on top of jellied or hot consommé just before serving.

Make a baked custard using meat stock or season with bouillon cube. Cut into tiny cubes and serve in clear soups.

FOR VEGETABLES AND FISH—Daisy garnish for green cooked vegetables: cut whites of hard-cooked eggs lengthwise into 5 or more petals, using tip of knife and cutting from larger end to within ½ inch of the smaller end. Open the petals, remove yolks and fill center of white petals with sieved egg yolk.

Slice hard-cooked egg yolks lengthwise into quarters or halves. Sprinkle with paprika or garnish with a strip of pimiento or green pepper.

Arrange slices of hard-cooked eggs around the base of a spinach or broccoli ring mold. Place a dot of paprika in center of yolk. Chop yolks and whites of hard-cooked eggs separately. Arrange whites at one end and yolks at the other end of platter. This is an especially attractive garnish for cold red salmon or a cheese platter.

FOR SALADS—Use the daisy garnish above as an individual salad plate, or as garnish for the salad platter.

Combine sieved hard-cooked egg yolks with Mayonnaise or salad dressing, season and force mixture through the rose tip of a pastry tube, to fill hard-cooked whites or as a decorative touch for a plain vegetable, meat or fish salad. Use any suggestion under "Vegetables and Fish" for decorating the salad plate.

FOR CANAPÉS, OPEN-FACED SANDWICHES OR SANDWICH LOAF—Sprinkle sieved egg yolks over cream cheese or Mayonnaise. Add a dash of paprika or black pepper in center.

Use minced hard-cooked egg whites around the edge of canapés and sieved egg yolks in center, with strips of ripe olive radiating from center. Or use "Salad" garnishes to decorate the canapé tray.

EGG GARNISH FOR SALADS

4 hard-cooked eggs
½ cup butter, melted
¼ teaspoon white pepper
¼ teaspoon salt

Chop eggs rather fine. Add butter and seasonings and mix thoroughly. Press into oiled molds. Chill for several hours, or overnight, before serving. Makes 4 small molds, about 4 tablespoons each. One larger mold may be used, in which case the garnish may be sliced or cut.

EASY HOLLANDAISE SAUCE

1 cup White Sauce
2 egg yolks, beaten
3 tablespoons lemon juice
Few grains cayenne

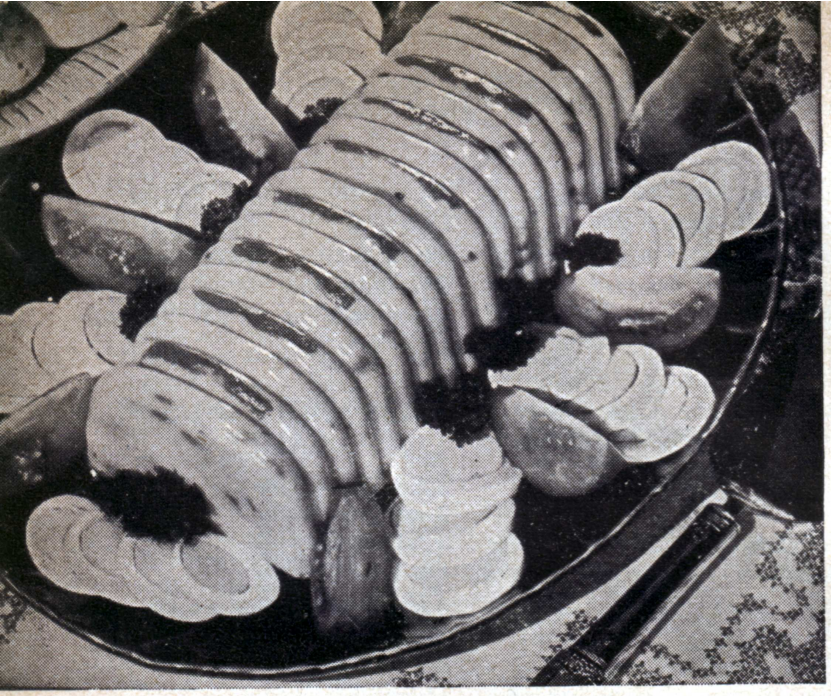
Add hot sauce to yolks, beating constantly. Remove from heat; add lemon juice and cayenne. Makes about 1 cup.

EGG BUTTER SAUCE

4 hard-cooked egg yolks
¼ teaspoon salt
¼ teaspoon paprika
½ cup butter, softened
2 tablespoons cream
2 teaspoons lemon juice

Force egg yolks through a sieve, add salt and paprika and work in softened butter, cream and lemon juice gradually. Makes 1 cup sauce.

Hard-cooked eggs are cut into many garnishes, a ring of slices is the simplest



Gold and white slices of hard-cooked eggs in strips make an ideal garnish for flavor, as well as decorativeness

EGG SAUCE

2 tablespoons butter
2 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
1 cup milk
2 hard-cooked eggs, diced

Melt butter, add flour, salt and pepper; blend, add milk, stirring constantly. Heat to boiling and cook 3 minutes. Add eggs and additional seasoning if necessary. Serve with fish or vegetables. Makes 1½ cups sauce.

Add 4 diced sweet pickles and ½ teaspoon Worcestershire sauce.

CHEESE SAUCE—Omit eggs. Add ½ to 1 cup grated cheese to cooked sauce. Remove from heat and stir until cheese is melted.

WHITE SAUCE—Prepare as above Omit hard-cooked eggs.

GOLDEN EGG SAUCE

6 hard-cooked eggs, diced
1 cup cream
1 tablespoon butter
Salt
Paprika
4 tablespoons minced parsley

Place eggs, cream, butter, salt and paprika in the top of a double boiler and cook until heated through. Add parsley. Serve with vegetables or fish. Makes 1½ cups sauce.

HOLLANDAISE SAUCE

2 egg yolks
½ cup butter
¼ teaspoon salt
Few grains cayenne
1 tablespoon lemon juice

Place egg yolks with ⅓ of the butter in top of double boiler. Keep water in bottom of boiler hot but not boiling. Stir eggs and butter constantly; when butter melts add another portion and as it melts and the mixture begins to thicken add remaining butter. Stir constantly. As soon as mixture is thickened, remove from heat and add seasonings. Should sauce separate, beat in 2 tablespoons boiling water, drop by drop. Makes 1 cup. Lemon juice may be increased to 1½ tablespoons.

WITH WATER—Cream butter, add egg yolks 1 at a time, blending each one in thoroughly. Add remaining ingredients and beat. Just before serving add ½ cup boiling water gradually, beating constantly. Cook over hot water, stirring constantly until thick.

BÉARNAISE SAUCE—Add 1 tablespoon tarragon vinegar, 1 teaspoon chopped parsley and 1 teaspoon onion juice.

HORSE-RADISH SAUCE

1 tablespoon fat
½ tablespoon flour
⅛ teaspoon salt
Dash pepper
1 teaspoon sugar
¼ cup horse-radish
¾ cup top milk or cream

Melt fat, add flour, seasonings, sugar and horse-radish; stir until well blended. Add milk and cook until thickened, stirring constantly. Then simmer for 10 minutes. Thin with milk or water if too thick. Makes 1 cup.

NEWBURG SAUCE

½ tablespoon butter
½ teaspoon flour
Salt and pepper
¼ cup cream or evaporated milk
1 egg yolk, beaten
1 tablespoon sherry

Melt butter, add flour, salt, pepper and cream. Cook until thickened, stirring constantly. When ready to use add to egg yolk and sherry; blend. Makes ¼ cup.

TOMATO SAUCE

2 tablespoons fat
2 tablespoons flour
1 cup cooked tomatoes
Slice of onion
1 bay leaf
Dash pepper
3 cloves
Dash mace
¼ teaspoon salt

Combine ingredients listed and simmer for 15 minutes. Strain and add more salt if necessary. Serve hot. Makes 1 cup.

EGGNOG

1 egg, beaten
1 tablespoon sugar or honey
Salt
¾ cup milk
¼ teaspoon vanilla
Dash nutmeg

Combine egg with sugar and salt, add milk and vanilla. Serve cold in tall glasses and sprinkle with nutmeg. For a fluffy eggnog separate egg, beat white until stiff, then fold into egg yolk mixture. May be served hot or cold, for 1.

CARAMEL—Add 1 teaspoon caramel sirup. Omit nutmeg.

CHOCOLATE—Add 2 tablespoons chocolate or cocoa sirup. Omit nutmeg. Top with whipped cream and grated chocolate.

CIDER—Use only 1 teaspoon sugar. Omit milk, vanilla and nutmeg. Add ¼ cup cider and ½ cup chipped ice. Shake all ingredients together very well.

COFFEE—Use equal parts milk and strong coffee and omit vanilla and nutmeg.

EASTER EGGNOG—Use sugar and cream instead of honey and milk. Omit vanilla and nutmeg and flavor each serving with 2 tablespoons brandy.

FRUIT JUICE—Use just the egg yolk and pineapple or orange juice instead of milk. Omit vanilla and nutmeg.

HONOLULU—Use half pineapple juice and half cream. Omit vanilla.

MINT—Add crushed sprays of mint; omit vanilla and nutmeg.

SOUTHERN EGGNOGS—(A) Use only 2 teaspoons sugar and flavor each eggnog with ¼ cup brandy, rye or bourbon whisky. (B) **SHERRY**—Use ½ glass sherry and ½ cup milk. (C) **CHRISTMAS**—Use rum instead of brandy or whisky.

CREAM OF CHOCOLATE

¼ pound sweet chocolate
½ cup hot water
6 eggs, separated
1 teaspoon vanilla
Few grains salt
1 cup heavy cream, whipped
Brandy or sherry

Melt chocolate in top of double boiler. Add hot water to make a smooth paste. Beat egg yolks very light, add chocolate and fold in stiffly beaten egg whites, vanilla and salt. Chill thoroughly. Serve with whipped cream, flavored with brandy or sherry. Serves 8.

EGG LEMONADE

1 egg, beaten
3 tablespoons lemon juice
3 tablespoons sugar
1 tablespoon crushed fruit (pineapple, peaches or berries)
⅔ cup plain or carbonated water

Combine chilled ingredients and shake or beat thoroughly. For 1.

CHOCOLATE EGG FLUFF

1 egg, separated
3 tablespoons chocolate sirup
¾ cup milk
1 teaspoon sugar
Nutmeg

Beat egg yolk, sirup and milk together. Beat egg white and sugar together until stiff, fold into milk. Pour into a chilled glass and sprinkle with nutmeg. For 1.

FRUIT JUICE FLUFF

3 tablespoons orange juice
½ cup grape juice
1 egg white, stiffly beaten
2 teaspoons confectioners' sugar
Dash salt

Combine fruit juices. Beat egg white until frothy, add sugar and salt and beat until stiff. Stir egg white carefully into fruit juices. Serves 1.

Mothers with a "problem child" will find the chocolate eggnog an unexcelled disguise for milk

HONEY EGG MILK SHAKE

1 egg, well beaten
1 cup cold milk
2 tablespoons honey
Chipped ice, if desired

Combine all ingredients in a shaker or jar with a tight fitting cover. Shake until thoroughly mixed. Serves 1.

ICE CREAM PUFF

1 egg, beaten
4 tablespoons fruit sirup
1 scoop vanilla ice cream
½ cup carbonated water
Dash nutmeg

Combine chilled ingredients and shake or beat thoroughly. For 1.

Served hot in winter or cold in summer, zabaglione will give your party a "happy ending"

HOT EGG MALTED MILK

2 tablespoons malted milk
2 tablespoons boiling water
1 egg, beaten
⅔ cup hot milk
Dash grated nutmeg

Make a paste of malted milk and boiling water. Add beaten egg and milk. Beat until smooth. Serve with nutmeg. May be served cold. Serves 1.

ROOT BEER EGG SHAKE

1 egg, beaten
2 teaspoons sugar
½ teaspoon root beer extract
¼ teaspoon salt
2 tablespoons cream
3 tablespoons orange juice
1 cup milk

Combine chilled ingredients and shake or beat thoroughly. For 1.

SILVER FIZZ

1 egg white
2 tablespoons lemon juice
1 tablespoon sugar
Shaved ice
Carbonated water
Lemon peel
Maraschino cherries

Combine white of egg, lemon juice, sugar and shaved ice in a shaker. Mix thoroughly, fill glass with carbonated water and garnish with lemon peel and cherry. Serves 1.

STRAWBERRY SHAKE

1 egg, well beaten
½ cup crushed strawberries
1 tablespoon lemon juice
2 tablespoons sugar

Combine all ingredients and shake with chipped ice until thoroughly blended. Serve with candied mint leaves. Serves 1.

VERMONT FLUFF

2 eggs, separated
½ cup maple sirup
1½ cups milk

Beat yolks and 1 white, add ¼ cup sirup and milk. Chill. Boil remaining sirup 3 minutes, pour over stiffly beaten white; beat until cool and use as a topping on beverage. Serves 2.

ZABAGLIONE

4 egg yolks
3 tablespoons honey
2 tablespoons Marsala or sherry
Dash of cinnamon

Beat egg yolks with honey in top of double boiler until thick and lemon colored. Place over heat and add wine gradually, beating constantly until the consistency of heavy cream. Add cinnamon. Serve hot or very cold as a drink or dessert sauce. Serves 2 or 3.

Omit wine and add ½ cup orange juice. Serve cold.

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